

HAPPY Holidays

LUNCH MENU [\$30+] 3-COURSE MEAL

STARTER

(Choice of)

SOUP OF THE DAY

Cup of our freshly made handcrafted soup

HOUSE SALAD

Mixed greens, tomatoes, carrots, vinaigrette & parmesan

CAESAR SALAD

Romaine lettuce, croutons & parmesan

ENTREE

(Choice of)

FRESH BRANZINO

Sautéed with different sauce options (Alla Livornese, Piccata or Al Ajillo)

CAMARONES ENCHILADOS A LA CATULA

Shrimp sautéed in green peppers & tomato sauce with champagne risotto or white rice & toston

SALMON ARAGOSTA

With crabmeat in creamy lobster sauce

TUNA SUNRISE

With sesame oil, lime, ginger and soy sauce

CANNELLONI DI RICOTTA & SPINACH

Filled with ricotta and spinach in pink sauce

LOBSTER RAVIOLI

Lobster-filled in creamy lobster sauce

MEZZALUNA DI GRANCHIO

Crab-filled pasta in creamy lobster sauce, topped with baby shrimp

RISOTTO DI MASITAS

Black bean risotto with pork chunks, sweet plantains & pickled red onions

CHICKEN BREAST

Sautéed with different sauce options (Piccata or Marsala)

VACIO (ARGENTINE STYLE)

USDA Upper Choice Beef flap meat steak 8 oz

DESSERT

(Choice of)

CRÊPE

Nutella or dulce de leche crêpe with vanilla bean ice cream

OPTIONAL DESSERTS (+\$4):

- Coconut Flan
- Tres Guayaba
- Crème Brûlée
- Sweet Pear



BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER. *NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **ALL PRICES ARE SUBJECT TO SALES TAX AND GRATUITY. A DISCRETIONARY 18% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 AND MORE.