



appetizers

fresh mozzarella, heirloom tomatoes, arugula, basil pesto,
25-year aged balsamic vinegar 15

“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce,
crispy capers 16

beef carpaccio, arugula, truffle espuma, shaved parmesan,
roasted artichokes 16

tuna tartare, truffled local yellow fin tuna tartare, avocado, wakame,
togarashi aioli 16

italian jumbo scallops on half shell, gratinated with sautéed spinach
and white wine sauce 19

soup of the day 9

salads

mixed green salad: cucumber, cherry tomatoes, garbanzo beans,
celery, black olives, honey mustard dressing 11

spinach salad: tomatoes, grapefruit, avocado, parmesan,
crispy prosciutto, flax seeds, raisins, citrus vinaigrette 11

arugula-beet salad: hazelnut crusted goat cheese, orange segments,
raspberry vinaigrette 11

watercress salad: avocado, cucumber, baby greens, mango,
crispy quinoa, guava dressing 11

classic caesar salad 11

pasta (made fresh in house)

ask your server to have your custom-made gluten free pasta with any of the sauces in our menu

seafood

pan seared local yellow fin tuna, sauté chili-garlic broccolini
sicilian sauce (olive, capers, cherry tomato, oregano) 34

“zuppa di pesce” lobster tail, jumbo shrimps,
cherry tomato, fresh basil 35

baked local red snapper filet, seafood risotto, bisque espuma 31

meat

duck breast tagliata & crispy duck leg confit, porcini truffle risotto 36

8 oz beef fillet mignon, scalloped potatoes, sauté bacon-green beans
(add 4oz lobster tail 15) 46

veal scaloppini, mushroom marsala sauce, mashed potatoes,
garden vegetables 31

chicken piccata, lemon & caper sauce, mixed vegetables 28

prices are in ci dollars, conversion rate is 1 ci=1.25 us\$ or 1 us\$=0.80 ci\$