

appetizers

fresh mozzarella, heirloom tomatoes, arugula, basil pesto, 25-year aged balsamic vinegar	17
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	18
beef carpaccio, arugula, truffle honey mustard, roasted artichokes, caper berries, fresh parmesan	18
tuna tartare, truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli	18
p.e.i. mussels, fresh tomato, parsley, white wine garlic broth, gluten free grilled crostini	18
fresh baked scallops, coconut - saffron sauce, pickled ginger	19
soup of the day	9

salads

spinach salad: tomatoes, grapefruit, avocado, parmesan, crispy prosciutto, flax seeds, raisins, citrus vinaigrette	14
arugula-beet salad: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	14
local spring mix salad: avocado, cucumber, mango, crispy quinoa, guava dressing	14
classic caesar salad	14

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

local yellow fin tuna, celeriac purée, arugula – parsley gremolata, grilled asparagus 39

local grilled mahi-mahi, grain mustard smashed red potatoes, garlic broccolini, grape agrodolce 35

“zuppa di pesce” lobster tail, jumbo shrimps, cherry tomato, fresh basil 38

baked local red snapper filet, seafood risotto, basil oil 37

meat

duck breast tagliata & crispy duck leg confit, porcini truffle risotto 39

8 oz beef fillet mignon, scalloped potatoes, sauté bacon-green beans (add 4oz lobster tail 15) 56

veal scaloppini, mushroom marsala sauce, mashed potatoes, garden vegetables 32

chicken piccata, lemon & caper sauce, mixed vegetables 29

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