

# T U M I

## PRIMERO / PRIMI

**ASPARAGUS PROSCIUTTO**, Wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **10**

**OYSTERSS FLORENTINE**, 6 Baked oysters with garlic, spinach, pecorino romano cheese **14**

**LAMB LOLLIPOPS**, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta (3) **16**

**ANTICUCHOS**, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, served with choclo, grilled potatoes, rocoto sauce **10**

**FRIED CALAMARI**, Served with aji Amarillo aioli **12**

**AL FORNO**, 4 Stuffed little necks with seasoned bread crumbs and 4 seafood stuffed mushroom cups **11**

**TUMI'S ANTIPASTO**, Prosciutto, genoa salami, caprese salad, roasted red pepper, artichokes, olives, evoo, balsamic glaze **13**

**MUSSELS**, Lemon butter, crispy pancetta, pecorino crisp **10**

**ANDEAN CRAB CAKES**, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **12**

**EGGPLANT ROLLATINI**, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **9**

**CAUSA DUO**, Golden Peruvian potato salad with shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **11**

**LOBSTER RAVIOLI**, Homemade ravioli, stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, shaved pecorino cheese **14**

**PERUVIAN EMPANADAS**, Homemade empanadas, stuffed with chicken, Peruvian spices (1) 4.5 (2) 8

**ROCOTO RELLENO**, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg (1)8 (2) 13

## ENSALADA / INSALATA

**CAESAR**, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **9**

**ARUGULA**, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **9**

**ROMA CAPRESE**, Baby arugula, vine ripened tomatoes, fresh mozzarella cheese, fresh fig glaze **10**

**ORGANIC CRISPY QUINOA**, Greens, aji amarillo vinaigrette, cherry tomatoes, avocado, red peppers, goat cheese **9**

**SPINACH**, Roasted shiitake mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **9**

**BEET**, Mesclun greens, roasted beet, caramelized pecans, balsamic vinaigrette, feta cheese **9**

### *Add to your salad*

Wood grilled salmon **8**

Wood grilled shrimp **6**

Wood grilled chicken breast **5**

## SOPA/ ZUPPA

### Soup of the day

(Ask your server for today's offerings)

## CONTORNI

Wood grilled Asparagus **5**

Homemade Pasta **7**

Parmesan Risotto **5**

Tacu- Tacu **5**

Yuquita Frita, **6**

(Fried cassava, served with huancayna sauce)