

PASTAS E RISOTTOS

- FETTUCCHINE CARBONARA**, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce 16
- YUCCA GNOCCHI**, Homemade spinach and ricotta yucca gnocchi, mushrooms, aji panca cream 16
- QUINOASOTTO**, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms, choclo *GF* 15
- LOBSTER RISOTTO**, Wood Grilled ½ lobster, spinach, roasted shiitake mushrooms, pecorino romano, aji panca broth *GF* 21
- LOBSTER RAVIOLI**, Homemade ravioli stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, pecorino romano 22
- TALLARIN VERDE**, Homemade linguini, steamed spinach and basil (Peruvian pesto), with wood grilled shrimp 19
- FETTUCCHINE A LA HUANCAYNA**, Homemade fettuccine , crispy prosciutto, aji Amarillo cream sauce, parmegiano- reggiano 16
- HOMEMADE LASAGNA**, Homemade pasta sheets, ground beef, ricotta, mozzarella and parmesan cheese, served with homemade marinara sauce 17
- CHICKEN TUSCAN**, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, white wine butter sauce, homemade linguini 19
- SHRIMP SCAMPI OR FRA DIABLO**, Sautéed shrimp, scampi sauce or Fra diablo sauce, served with homemade angel hair pasta 21
- ORECCHIETTE CON SALSICCIA**, Shell pasta, sautéed Italian sausage, broccoli rabe, garlic and oil sauce 17
- SHORT RIBS RAGU**, Braised short ribs, Peruvian beer, served with homemade pappardelle 18
- CHICKEN AND SHRIMP SALTADO**, Sautéed with onions, tomatoes, soy sauce and homemade fettuccini 23
- CALAMARI MARINARA**, Sautéed calamari, tomato sauce, served over homemade angel hair pasta 18
- VEGETABLE RISOTTO**, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmigiano- reggiano *GF* 16
- ANDEAN RISOTTO**, Choclo, wood grilled chicken with anticucho spices, mushrooms, aji Amarillo cream *GF* 18