

PASTAS E RISOTTOS

FETTUCCHINE CARBONARA, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce **16.99**

Add: Chicken **4** Jumbo Shrimp **5**

YUCCA GNOCCHI, Homemade spinach and ricotta yucca gnocchi, mushrooms, aji panca cream **16.99**

QUINOASOTTO, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms, choclo *GF* **15.99**

LOBSTER RISOTTO, Wood Grilled ½ lobster, spinach, roasted shiitake mushrooms, pecorino romano, aji panca broth *GF* **23.99**

LOBSTER RAVIOLI, Homemade ravioli stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, pecorino romano **23.99**

TALLARIN VERDE, Homemade linguini, steamed spinach and basil (Peruvian pesto), with wood grilled shrimp **19.99**

FETTUCCHINE A LA HUANCAYNA, Homemade fettuccine, crispy prosciutto, aji Amarillo cream sauce, parmigiano- reggiano **16.99**

Add: Chicken **4** Jumbo Shrimp **5**

TALLARIN SALTADO, Sautéed jumbo shrimp, scallops, calamari, onions, tomatoes, red pepper, mushrooms, soy sauce, served with housemade fettuccini **24.99**

CHICKEN TUSCAN, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, spinach, white wine butter sauce, homemade linguini **20.99**

SHRIMP SCAMPI OR FRA DIABLO, sautéed jumbo shrimp, scampi sauce or Fra diablo sauce, served with homemade linguini **23.99**

PAPPARDELLE BOLOGNESE, Hearty meat sauce with herbs and spices **17.99**

CHICKEN AND SAUSAGE A LA VODKA, Sautéed chicken with Italian sausage, broccoli crowns in a vodka tomato cream sauce served with homemade rigatoni **19**

VEGETABLE RISOTTO, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmigiano- reggiano *GF* **16.99**

ANDEAN RISOTTO, Choclo, wood grilled chicken with anticucho spices, mushrooms, aji Amarillo cream *GF* **18.99**

PERUVIAN INGREDIENTS:

AJI AMARILLO, spicy Peruvian yellow pepper

AJI ROCOTO, spicy hot Peruvian red pepper

CANCHA, toasted Peruvian corn

AJI PANCA, sundried Peruvian red pepper

CHOCLO, Peruvian white corn

CHICHA MORADA, Peruvian purple corn juice

CHICHA DE JORA, Peruvian corn beer, fermented maize

SALSA CRIOLLA: Sliced onions, tomato, cilantro, lime

LECHE DE TIGRE: citrus-based marinade that cures the seafood in a ceviche (Peruvian aphrodisiac)

**Consuming raw or undercook meats, poultry, seafood,
Shellfish or eggs may increase your risk of foodborne illness.
Menu is subject to change. Please inform your server if anyone
In your party has a food allergy*