

ENTRADA / SECONDI

PAN SEARED SCALLOPS, Shiitake mushrooms risotto, limoncello reduction *GF* **24.99**

GRILLED SALMON ANDINO, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction *GF* **22.99**

STEAK TIPS ANDINO, Marinated with Andean spices, fingerling potatoes, wood grilled asparagus, chimichurri sauce *GF* **22.99**

NEW ZEALAND RACK OF LAMB, Wood grilled full rack of lamb, fingerling potatoes, sautéed spinach, chicha de jora pepper corn demi glaze *GF* **33.99**

PATO CROCANTE, Crispy roasted half duck, crispy pancetta risotto, sautéed spinach, chichi de jora demi glaze, raisins **27.99**

BEEF BRACIOLE, Rolled with Italian meats, mozzarella cheese, roasted garlic, roasted red pepper, spinach, served with homemade linguini garlic and oil **20.99**

JALEA Y CEVICHE, Fried shrimp, scallops, haddock, calamari, fried yucca, ceviche mayo, salsa criolla, traditional ceviche in aji Amarillo sauce **27.99**

LAMB OSSO BUCCO, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans pure **23.99**

PERUVIAN PAELLA, Shrimp, scallops, clams, mussels, ½ wood grilled lobster, calamari, Jazmin rice, aji panca, romesco pepper *GF* **29.99**

FRUTTA DEL PESCADOR, Shrimp, mussels, scallops, clams, ½ wood grilled lobster, calamari, light marinara sauce served over homemade linguini **29.99**

ANDEAN BABY BACK RIBS, Wood grilled baby back ribs, Andean spices, aji panca barbecue sauce, fried yucca or papa rellena (stuffed potato with spinach and ricotta cheese), cole slaw, aji Amarillo **Half 16.99 / Full 25.99**

BRANZINO, Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter *GF* **25.99**

LOMO SALTADO, Sautéed beef sirloin, tomatoes, onions, soy sauce, red vinegar, aji amarillo, served with roasted garlic rice, hand cut fries **18.99**

QUINOA ENCRUSTED HADDOCK, Served over pancetta risotto, grilled asparagus, two jumbo shrimp ceviche *GF* **26.99**

FILET MIGNON, Twin 4oz filet mignon, roasted potatoes, grilled asparagus, red wine demi glaze, roasted shallots *GF* **30.99**

AJI DE GALLINA (Peruvian Classic), Shredded chicken, cooked in aji amarillo sauce, served with rice and boiled egg **18.99**

VEAL

Layered with prosciutto, spinach, asiago cheese, sage Marsala demi-glaze, fingerling potatoes, asparagus

22.99

SALTIMBOCA

CHICKEN

21.99

PARMESAN

Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini

20.99

EGGPLANT PARM **17.99**

19.99

PICATTA & LOBSTER

Lemon caper sauce, fresh lobster meat, homemade fettuccini pasta, sautéed spinach

25.99

24.99

SORRENTINO

Layered with prosciutto, eggplant, fresh mozzarella cheese, Marsala demi-glaze, garlic and oil homemade linguini, asparagus

22.99

21.99

MILANESE

Served with wood grilled asparagus, shaved pecorino, asiago crisp, cherry tomatoes, arugula, lemon caper vinaigrette

20.99

19.99

For parties of 6 or more a 18% gratitute will be added