

# PRIX FIXE MENU

**4 COURSES - \$ 29.99 - \$32.99**

*(Prix Fix Menu is not available on Holidays or Holiday Weekends)*

*Sunday- Thursday All day long /Friday & Saturday from 11:30am to 5:30 pm)*

*(Includes a Glass of Wine (Pinot Noir) or (Chardonnay) or Beer (Budlight, Peruvian Beer) or House Margarita)*

**SHARING OR SUBSTITUTIONS ARE NOT ALLOWED ON THIS MENU**

**FIRST COURSE** : CEVICHE, Choose one of our 9 kinds of ceviche

**SECOND COURSE** : SOUP-ANTIPASTI- INSALATA

*SOUP OF THE DAY*, Ask your server for today's offering

*ASPARAGUS PROSCIUTTO*, Wrapped asparagus with prosciutto, wood grilled artichokes, asiago cheese tomato vinaigrette

*LITTLE NECKS OR OYSTERS FLORENTINE*, Baked little necks or oysters, garlic, spinach, pecorino Romano, lemon thyme

*MUSSELS*, Sautéed mussels with pancetta in white wine lemon butter, served with parmesan crisp

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

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

*CEASAR SALAD*, White anchovy dressing, house croutons, shaved pecorino Romano cheese

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

**THIRD COURSE: ENTRÉE**

*LOBSTER RAVIOLI*, Homemade ravioli stuffed with ricotta cheese, spinach, light dijon butter sauce, pecorino Romano **29.99**

*FETTUCCHINI CARBONARA*, Homemade fettuccine, pancetta, parmigiano- regiano cream sauce **29.99**

*VEGETABLE RISOTTO*, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmegiano-reggiano **29.99**

*GRILLED SALMON ANDINO*, Wood grilled salmon, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction **29.99**

*WOOD GRILLED STEAK TIPS ANDINO*, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce **32.99**

*RACK OF LAMB*, Wood grilled (half) rack of lamb, crispy potato confetti, crispy choclo, spinach, house demi-glaze reduction **32.99**

*LAMB OSSO BUCCO*, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans pure **32.99**

*PERUVIAN PAELLA*, Shrimp, scallops, clams, calamari, Jazmin rice, aji panca, romesco pepper **32.99**

*LOMO SALTADO*, Sautéed beef tenderloin, tomatoes, onions, aji amarillo, soy sauce, served with roasted garlic rice and grilled potatoes **32.99**

*VEAL/CHICKEN SALTIMBOCA*, Layered with prosciutto, spinach, asiago cheese, sage Marsala demiglaze, roasted potatoes, asparagus **32.99**

*VEAL/ CHICKEN PARMESAN*, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini **29.99**

**FOUR COURSE: DESSERT**

Panna cotta, Tres Leches, Tiramisu, Cannoli, Sorbet, Gelato

*Prices are subject to change without notice*