

TUMI

PRIMERO / PRIMI

ASPARAGUS PROSCIUTTO, Wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **10.99**

OYSTERS FLORENTINE, 6 Baked oysters with garlic, spinach, pecorino romano cheese **15.99**

LAMB LOLLIPOPS, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta (3) **17.99**

ANTICUCHOS, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, served with choclo, grilled potatoes, rocoto sauce **11.99**

FRIED CALAMARI, Served with aji Amarillo aioli **12.99**

MUSSELS, Lemon butter, crispy pancetta, pecorino crisp **11.99**

ANDEAN CRAB CAKES, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **12.99**

EGGPLANT ROLLATINI, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **10.99**

CAUSA DUO, Golden Peruvian potato salad with shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **12.99**

LOBSTER RAVIOLI, Homemade ravioli, stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, shaved pecorino cheese **14.99**

PERUVIAN EMPANADAS, Homemade empanadas, stuffed with chicken, Peruvian spices (1) **4.99** (2) **8.99**

ROCOTO RELLENO, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg (1) **8.99** (2) **13.99**

ANDEAN OCTOPUS, Wood grilled Spanish octopus, huacatay sauce (Peruvian black mint), crispy potato cake, arugula onion salad **15.99**

WOOD GRILLED SWEET CORN, Aji Amarillo aioli, parmesan cheese, Cajun seasoning **6.99**

ENSALADA / INSALATA

CAESAR, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **8.99**

ARUGULA, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **8.99**

ROMA CAPRESE, Baby arugula, vine ripened tomatoes, fresh mozzarella cheese, fresh fig glaze **10.99**

ORGANIC CRISPY QUINOA, Greens, aji amarillo vinaigrette, cherry tomatoes, avocado, red peppers, goat cheese **8.99**

SPINACH, Roasted mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **8.99**

BEET, Mesclun greens, roasted beet, caramelized pecans, white balsamic vinaigrette, feta cheese **8.99**

Add to your salad

Wood grilled salmon **8.99**

Wood grilled shrimp **7.99**

Wood grilled chicken breast **6.99**

SOPA/ ZUPPA

Soup of the day

(Ask your server for today's offerings)

CONTORNI

Wood grilled Asparagus **6.99**

Homemade Pasta **7.99**

Parmesan Risotto **5.99**

Tacu- Tacu **5.99**

Yuquita Frita, **6.99**

(Fried cassava, served with huancayna sauce)

OUR RAW BAR

(Served with rocoto cocktail sauce and passion fruit ceviche granita)

OYSTERS ON THE HALF SHELL (6) / (12)

14.99/ 26.99

SHIRIMP COCKTAIL (4)

12.99

CEVICHEs

(All ceviches served with cancha, choclo, sweet potato, leche de tigre, and cilantro)

TUNA , Fresh lime juice, cucumber, arugula, onions <i>GF</i>	12.99
TRADITIONAL , Fresh fish of the day, onions, fresh lime juice <i>GF</i>	11.99
SHRIMP , Fried artichokes, onions, fresh lime juice	12.99
SCALLOPS , Light grilled scallops, fresh lime juice, fried calamari	12.99
MIXTO , Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca	15.99
SALMON , Mango, red pepper, passion fruit leche de tigre, onions, fried yucca	12.99
PULPO , Wood grilled octopus, cucumber, fresh lime juice, romesco pepper, onions <i>GF</i>	12.99
VEGETARIAN , Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca	9.99

PASTAS E RISOTTOS

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

Add: Chicken \$4 Shrimp (3) \$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 Shrimp (3) \$5

PASTA AMARILLA, Sautéed scallops, lobster meat, aji amarillo alfredo sauce, served with penne pasta **27.99**

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**

FETTUCCHINE 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 penne pasta **19.99**

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**

ENTRADA / SECONDI

PAN SEARED SCALLOPS, Shiitake mushrooms risotto, limoncello reduction *GF* **25.99**

GRILLED SALMON ANDINO, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction *GF* **23.99**

STEAK TIPS ANDINO, Marinated with Andean spices, fingerling potatoes, wood grilled asparagus, chimichurri sauce *GF* **23.99**

NEW ZEALAND RACK OF LAMB, Wood grilled 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 **28.99**

STUFFED CHICKEN, Roasted garlic, prosciutto, mozzarella, spinach, scampi sauce, roasted potatoes, asparagus **23.99**

JALEA Y CEVICHE, Fried shrimp, scallops, haddock, calamari, fried yucca, ceviche mayo, salsa criolla, traditional ceviche in aji Amarillo sauce **28.99**

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, cole slaw, aji Amarillo **Half 16.99 / Full 26.99**

BRANZINO, Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter *GF* **26.99**

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

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

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

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

VEAL

SALTIMBOCA

CHICKEN

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

22.99

21.99

PARMESAN

EGGPLANT PARM 17.99

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

20.99

19.99

PICATTA & LOBSTER

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

25.99

24.99

MILANESE

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

20.99

19.99

**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*