

PRIX FIXE MENU

4 COURSES - \$ 40.99 - \$43.99

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

Sunday through Thursday (All Day Long), Friday & Saturday (From 11:30AM to 5:30PM)

(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 7 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 **40.99**

FETTUCCHINI CARBONARA, Homemade fettuccine, pancetta, parmigiano-reggiano cream sauce **40.99**

VEGETABLE RISOTTO, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmegiano-reggiano **40.99**

GRILLED SALMON ANDINO, Wood grilled salmon, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction **40.99**

BRANZINO, Pan seared Branzino Filet (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter **43.99**

WOOD GRILLED STEAK TIPS ANDINO, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce **43.99**

RACK OF LAMB, Wood grilled (half) rack of lamb, crispy potato confetti, crispy choclo, spinach, house demi-glaze reduction **43.99**

LAMB OSSO BUCCO, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans pure **43.99**

PERUVIAN PAELLA, Shrimp, scallops, clams, calamari, Jazmin rice, aji panca, romesco pepper **43.99**

LOMO SALTADO, Sautéed beef tenderloin, tomatoes, onions, aji amarillo, soy sauce, served with roasted garlic rice, skinny fries **43.99**

VEAL/CHICKEN SALTIMBOCA, Layered with prosciutto, spinach, asiago cheese, sage Marsala demiglaze, roasted potatoes, asparagus **43.99**

VEAL/ CHICKEN PARMESAN, Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini **40.99**

FOUR COURSE: DESSERT

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

Prices are subject to change without notice