

# TUMI

## PRIMERO / PRIMI

**ASPARAGUS PROSCIUTTO**, wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **12.99**

**OYSTERS FLORENTINE**, 6 Baked oysters with garlic, spinach, pecorino romano cheese **GF 17.99**

**LAMB LOLLIPOPS**, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, grilled fingerling, choclo and crispy pancetta **(3) GF 19.99**

**ANTICUCHOS**, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, choclo, potatoes, Peruvian sauce **GF 12.99**

**FRIED CALAMARI**, Served with aji Amarillo aioli **14.99**

**MUSSELS**, Lemon butter, crispy pancetta, pecorino crisp **13.99**

**ANDEAN CRAB CAKES**, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **14.99**

**EGGPLANT ROLLATINI**, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **12.99**

**CAUSA DUO**, Golden Peruvian potato salad with shrimp, salmon salad, crispy quinoa, avocado, aji Amarillo sauce **GF 13.99**

**LOBSTER RAVIOLI**, Homemade ravioli, stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, shaved pecorino cheese **15.99**

**PERUVIAN EMPANADAS**, Homemade empanadas, stuffed with chicken, Peruvian spices **(1) 6.99 (2) 11.99**

**ROCOTO RELLENO**, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg **GF (1) 8.99 (2) 14.99**

**ANDEAN OCTOPUS**, Wood grilled Spanish octopus, huacatay sauce (Peruvian black mint), roasted potatoes, arugula onion salad **GF 17.99**

**WOOD GRILLED SWEET CORN**, Lime aioli, parmesan cheese **GF 8.99**

## ENSALADA / INSALATA

**CAESAR**, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **10.99**

**ARUGULA**, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **10.99**

**SPINACH**, Roasted mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **10.99**

**BEET**, Mesclun greens, roasted beet, caramelized pecans, white balsamic vinaigrette, feta cheese **11.99**

### *Add to your salad*

Wood grilled salmon **13**

Wood grilled shrimp **9**

Wood grilled chicken breast **8**

## SOPA/ ZUPPA

### Soup of the day

(Ask your server for today's offerings)

## CONTORNI

**Grilled Asparagus 8**

**Homemade Pasta 11**

**Parmesan Risotto 9**

**Tacu- Tacu 8**

**Yuquita Frita, 8**

(Fried cassava, served with huancayna sauce)

## CEVICHE

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

**TUNA**, Fresh lime juice, cucumber, arugula, onions **GF 14.99**

**TRADITIONAL**, Fresh fish of the day, onions, fresh lime juice **GF 13.99**

**SHRIMP**, Fried artichokes, onions, fresh lime juice **14.99**

**SCALLOPS**, Light grilled scallops, fresh lime juice, fried calamari **14.99**

**MIXTO**, Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca **17.99**

**SALMON**, Mango, red pepper, onions, fried yucca **14.99**

**VEGETARIAN**, Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca **11.99**

## OUR RAW BAR

*(Served with cocktail sauce)*

**OYSTERS ON THE HALF SHELL (6) / (12) 16.99/ 27.99**

**SHRIMP COCKTAIL (4) 13.99**

## PASTAS E RISOTTOS

**FETTUCCINE CARBONARA**, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce **19.99**

*Add:* Chicken \$5          Shrimp (3) \$6

**GNOCCHI**, Potato gnocchi, mushrooms, aji panca cream **19.99**

**QUINOASOTTO**, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms, choclo *GF* **19.99**

**LOBSTER RISOTTO**, Wood Grilled ½ lobster, spinach, roasted shiitake mushrooms, pecorino romano, aji panca broth *GF* **25.99**

**LOBSTER RAVIOLI**, Homemade ravioli stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, pecorino romano **24.99**

**TALLARIN VERDE**, Homemade linguini, steamed spinach and basil (Peruvian pesto), with wood grilled shrimp **21.99**

**FETTUCCINE A LA HUANCAYNA**, Homemade fettuccine, crispy prosciutto, aji Amarillo cream sauce, parmegiano-reggiano **19.99**

*Add:* Chicken \$5          Shrimp (3) \$6

**PASTA AMARILLA**, Sautéed scallops, lobster meat, aji amarillo alfredo sauce, served with penne pasta **29.99**

**CHICKEN TUSCAN**, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, spinach, white wine butter sauce, homemade linguini **21.99**

**SHRIMP SCAMPI OR FRA DIABLO**, sautéed jumbo shrimp, scampi sauce or Fra diablo sauce, served with homemade linguini **24.99**

**FETTUCCINE BOLOGNESE**, Hearty meat sauce with herbs and spices **19.99**

**CHICKEN AND SAUSAGE A LA VODKA**, Sautéed chicken with Italian sausage, broccoli crowns in a vodka tomato cream sauce served with penne pasta **21.99**

**VEGETABLE RISOTTO**, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmigiano-reggiano *GF* **18.99**

**ANDEAN RISOTTO**, Choclo, wood grilled chicken with anticucho spices, mushrooms, aji Amarillo cream *GF* **21.99**

## CHILDREN'S MENU (UNDER 12) \$11

### CHICKEN TENDERDS WITH FRIES

**HOMEMADE PASTA**, Choice of Alfredo sauce, butter or marinara

**KIDS CHICKEN PARM**, Breaded, pan fried topped with marinara, mozzarella cheese served with penne pasta

### GRILLED CHICKEN WITH ROASTED GARLIC RICE

*Before placing your order, please inform your server if anyone*

*In your party has a food allergy*

*\*Consuming raw or undercook meats, poultry, seafood, Shellfish or eggs may increase your risk of foodborne illness.*

*Menu is subject to change.*

## ENTRADA / SECONDI

**PAN SEARED SCALLOPS**, Shiitake mushrooms risotto, limoncello reduction *GF* **29.99**

**GRILLED SALMON ANDINO**, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction *GF* **25.99**

**STEAK TIPS ANDINO**, Marinated with Andean spices, fingerling potatoes, wood grilled asparagus, chimichurri sauce *GF* **25.99**

**PATO CROCANTE**, Crispy roasted half duck, crispy pancetta risotto, sautéed spinach, chichi de jora demi glaze, raisins **31.99**

**LAMB OSSO BUCCO**, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans **27.99**

**PERUVIAN PAELLA**, Shrimp, scallops, clams, mussels, ½ wood grilled lobster, calamari, Jazmin rice, aji panca, red bell pepper *GF* **33.99**

**FRUTTA DEL PESCADOR**, Shrimp, mussels, scallops, clams, ½ wood grilled lobster, calamari, light marinara sauce served over homemade linguini **33.99**

**BRANZINO**, Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter *GF* **28.99**

**LOMO SALTADO**, Sautéed beef sirloin, tomatoes, onions, soy sauce, red vinegar, aji amarillo, served with roasted garlic rice, fresh fries **21.99**

**FILET MIGNON**, Twin 4oz filet mignon, roasted potatoes, grilled asparagus, red wine demi glaze *GF* **34.99**

**AJI DE GALLINA** (Peruvian Classic), Shredded chicken, cooked in aji amarillo sauce, served with rice and boiled egg **19.99**

### VEAL

### SALTIMBOCA

### CHICKEN

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

**25.99**

**24.99**

### PARMESAN

### EGGPLANT PARM 19.99

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

**23.99**

**22.99**

### PICATTA & LOBSTER

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

**27.99**

**26.99**

### MILANESE

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

**23.99**

**22.99**