

Menu

— COLD PLATES —

HEIRLOOM CAPRESE	13
<i>Fresh sliced buffalo mozzarella & heirloom tomatoes over a walnut pesto sauce finished with e.v.o.o.</i>	
FRAISE SALADE	12
<i>Organic mixed greens tossed with fresh strawberries, Spanish Serrano cured ham and caramelized walnuts in a delicate balsamic vinaigrette.</i>	
BRUSCHETTA di POMODORO	11
<i>Grilled Tuscan bread topped with diced roma tomatoes, garlic and basil finished with e.v.o.o.</i>	
CHEESE BOARD	19
<i>Camembert, Manchego, Combozola & goat cheese paired with grapes, apple, guava jelly & sourdough bread.</i>	
BREAD SERVICE / BAGUETTE.	\$6

— SOUPS —

CREMA DE SERRANO	9
<i>Creamy white wine fresh herb soup with Spanish Serrano ham & bacon bits.</i>	
SOUPE à L'OIGNON	9
<i>Classic French Onion soup with garlic, thyme, laurel, white wine, Gruyere cheese & croton.</i>	

— HOT PLATES —

PATATAS BRAVAS	9
<i>Traditional poached potatoes smothered in a semi-spicy sauce made with tomato, roasted garlic, onions and a hint of cayenne—all thickened to perfection for a rich, velvety finish.</i>	
GAMBERETTI e PINOLI	15
<i>Sauteed shrimp and garlic in a white wine fresh herb sauce with pine nuts, green onions, parsley, onion & butter.</i>	
MOULES à la CREME ET AU VIN BLANC	16
<i>Fresh mussels in a creamy white wine fresh herb sauce.</i>	
POULET CORDON BLEU	15
<i>Panko breaded chicken breast filled with ham & Brie cheese over our creamy antique mustard sauce.</i>	
CALAMARI FRITTI	12
<i>Golden fried squid served with lemon aioli and semi-spicy marinara sauce.</i>	
PULPO con CHISTORRA	15
<i>Sauteed Spanish octopus & chistorra sausage in a delicate white wine sauce with sundried tomato, green onions and fresh herbs.</i>	

Menu

— PASTA & RICE —

PENNE alla ARRABIATA	13
<i>Traditional Italian tube shaped pasta in a spicy tomato fresh herb sauce.</i>	
PENNE QUATRE FROMAGE	15
<i>Our French & Italian four cheese cream sauce over al dente tube shaped pasta.</i>	
SPANISH PAELLA	24
<i>Saffron infused bomba Spanish rice with mussels, clams, shrimp, chicken, scallops & chistorra sausage.</i>	

— ENTREES —

SALMON BURRE BLANC	15
<i>Sauteed salmon in a delicate white wine sauce with capers, basil and lemon zest.</i>	
CALAMARES RELLENOS	16
<i>Squid filled with octopus, Serrano ham, rice & sun dried tomato in a white wine fresh herb sauce with a touch of cream.</i>	
PESCE ALLA LIVORNESE	16
<i>Sauteed Rockfish filet cooked with cherry tomatoes, garlic, onion, capers, green beans in a white wine fresh herb sauce.</i>	
COSTILLAS de CORDERO	20
<i>Panko crusted grilled rack of lamb lollipops over a rich rosemary demi glace & buttered potato.</i>	
FILETTO al VINO ROSSO	22
<i>4oz filet mignon in a red wine reduction served over a poached potato & seasonal veggies.</i>	

— DESSERTS —

CREPES SUZETTE	9
<i>French crepe dessert with apricot, caramel, orange liquor & orange supreme.</i>	
MOUSSE AU CHOCOLAT	9
<i>Dark chocolate mousse with raspberries & mint.</i>	
MEMBRILLO & CHEESE	7
<i>Sliced bread topped with mascarpone cheese, guava fruit paste, honey drizzle and pecan.</i>	
CREMA CATALANA	8
<i>Spanish custard with lemon zest and torched brown sugar.</i>	
PORTO glass	11
<i>Aromas of caramel, dried fruits, spices, raisins & floral notes with dried fruit & candied fruit flavors.</i>	