

## ANTIPASTI / APPETIZERS

<b>Fagottini di Rib Eye</b>	\$ 65
Pasty Filled Meat.	
<b>Fagottini di Formaggio</b>	\$ 48
Pasty Filled Cheese.	
<b>Formaggio Provolone Affumicato</b>	\$ 134
Smoked Provolone Cheese.	
<b>Carciofi alla Griglia (In Stagione)</b>	\$ 116
Grilled Artichoke served with Chef's Dressing.	
<b>Fiori di Zucca Ripieni</b>	\$ 138
Breaded Zucchini Blossoms filled with Goat Cheese over Chipotle Sauce, Fried Spinach and a touch of Single Cream.	
<b>Tacos di Prezzemolo Fritti</b>	\$ 99
Tacos" of Fried Parsley with Bacon and Parmesan Cheese accompanied by Corn Tortillas at White Wine.	
<b>Tacos Orientali di Lattuga (Five pieces)</b>	\$ 180
Chicken Letuce Wraps with Krispy Chicken and Oriental Spices.	
<b>Tacos di "Carnitas" di Anatra (Four pieces)</b>	\$ 228
Duck Confit "Tacos" served on a Fluor "Tortilla" with Spring Onions and Chipotle / Rasberry Dressing.	
<b>Calamari Fritti</b>	\$ 168
Fried Squid Rings served with Jalapeno Pepper or Chipotle Pepper Sauce. Aderezo de Chipotle.	
<b>Bowl di Gamberi</b>	\$ 310
Tempura Fried Shrimp with Sweet and Sour Sauce.	
<b>Gamberi in Taco Tortilla di Mais</b>	\$ 57
Tortilla with Shrimp at Tempura.	
<b>Gamberi in Tacos Tortilla di Jicama (Four Pieces)</b>	\$ 174
Fresh Jicama and Breaded Shrimp Tacos with Red Onion, Coriander, Rubus Dressing and Roast Chilli.	
<b>Taco di Granchio</b>	\$ 54
Crab Pulp "Taco" with Tomato, Onion and Chile Cuaresmeño accompanied by Corn Tortillas at White Wine.	
<b>Taco di Marlin Pesce</b>	\$ 45
Smoked Marlin Fish, Tomato, Green Olive and Carrot, served in Corn Tortilla with Cheese, accompanied with Avocado and Red Onion.	
<b>Tacos di Tonno (Four Pieces)</b>	\$ 210
Fresh Tuna Fish "Tacos" with our Special Sauce.	
<b>Tonno "Blue"</b>	\$ 210
Sliced Rare Tuna Fish with Lemon and Soy Butter.	
<b>"Tostadas" di Tonno (Three Pieces)</b>	\$ 120
Fresh Tuna on Crispy Corn Tostadas with Oriental Sauce Chefs.	
<b>Piatto di Formaggio e Olive</b>	\$ 228
Cheeseboard with Sheep Cheese, Spanish Manchego Type and Green and Black Olives.	
<b>Piatto di Prosciutto Serrano Spagnolo -Riserva- (100 g)</b>	\$ 184
Spanish Cured Ham -Reserve-.	
<b>Piatto di Prosciutto di Jabugo Pata Negra (100 g) JOSELITO</b>	\$638
Thinly Sliced "Jabugo" Ham.	



## CARPACCIOS

- Di Salmone ( Prepared at your table)** \$ 178  
Fresh Salmon with Olive, Capers and Parmesan Cheese.
- Di Trota Salmonata** \$ 198  
Salmon Trout accompanied by a Cream Cheese Mousse with a soft Oriental Touch.
- Di Polpo** \$ 178  
Thinly Aliced Octopus Carpaccio with Lemon, Paprika and Chipotle Chimichurri.
- Di Manzo Affumicato** \$ 178  
Sliced Smoked Beef Fillet with Capers Oil and Parmesan Cheese.

## INSALATE / SALADS

- Iceberg** \$ 95  
Half Romaine Lettuce with Roquefort Cheese Dressing, Tomato, Red Onion, Boiled Egg, Bacon and a Hint of Dried Parsley.
- Caprese** \$ 148  
Caprese. Sliced Mozzarella Cheese, Tomato and Basil Pesto.
- Mista** \$ 106  
Mix Salad. Different types of Lettuce, Bell Pepper, Cucumber and Artichoke with Balsamic Vinaigrette.
- Di Spinaci** \$ 175  
Spinach with Cured Ham, Halzenuts and Strawberries with Balsamic Vinaigrette.
- Di Pera** \$ 148  
Salad Pear, Walnut and Gorgonzola Cheese.
- MaComeNo** \$ 212  
Fresh Tuna Fish Salad with Mixed Lettuce, Asparagus, Avocado, Cherry Tomatoes and Lemon and Soy Dressing.
- Caesar** \$ 116  
Caesar Salad with Lettuce, Dijon Mustard, Garlic Oil, Anchovies, Parmesan Cheese and Pepper
- Caesar con Pollo** \$ 138  
Chicken Caesar Salad

## ZUPPE E CREME / SOUPS AND CREAMS

- Minestrone di Verdura** \$ 89  
Vegetable Soup: Potato, Zucchini, Carrot, White Beans and Spinach perfumed with Basil.
- Succo di Carne di Rib Eye** \$ 94  
Rib Eye Beef Juice with Boiled Beans, Mushrooms, Bacon and Collection, of Cilantro, Onion and Soy Dressing.
- Zuppa di Cipolla** \$ 96  
Onion Soup served in a Bowl covered with Puff Pastry.
- Zuppa di Vongole / Clam Chowder** \$ 99  
Soup of Clams, Bacon and Basil.

## PASTE / PASTA

- Fettuccine ai Salmone** \$ 221  
The Salmon Fettuccini with Single Cream, Parmesan Cheese and Basil.
- Fettuccine ai Funghi** \$ 154  
Single Cream, Mixed Mushrooms, Parmesan Cheese and Basil
- Fettuccine Alfredo** \$ 154  
Single Cream, Ham and Parmesan Cheese.

<b>Ravioli Ripieni di Gamberi e Granchio</b>	<b>\$ 164</b>
Shrimp and Crab Stuffed Ravioli with Chef's Special Sauce.	
<b>Fusilli alla Puttanesca</b>	<b>\$ 154</b>
Spiral Pasta with Tomato Sauce, Capers, Onion, Olives, Red Hot Chilli and Garlic.	
<b>Fusilli ai Quattro Formaggi</b>	<b>\$ 185</b>
Spiral Pasta with Mozzarella, Roquefort, Parmesan and Goat Cheese.	
<b>Capellini Aglio e Olio</b>	<b>\$ 147</b>
With Red Hot Chilli, Roasted Garlic and Olive Oil.	
<b>Capellini al Burro</b>	<b>\$ 147</b>
With Butter and Parmesan Cheese.	
<b>Spaghetti Arrabiata</b>	<b>\$ 147</b>
Spaghetti with Olives, Tomato, Onion and Anchovies.	
<b>Spaghetti alla Carbonara</b>	<b>\$ 147</b>
With Egg, Bacon and Parmesan Cheese.	
<b>Spaghetti alla Bolognesa</b>	<b>\$ 160</b>
Spaghetti in Tomato Sauce with Meat Ragù.	
<b>Spaghetti alla Marinara</b>	<b>\$ 198</b>
Seafood Spaghetti with Octopus, Shrimp, Clam and Tomato Sauce	
<b>Linguine al Tartufo</b>	<b>\$ 215</b>
Truffle Oil Linguini with Mushrooms and Essence of White Truffle.	
<b>Lasagna alla Bolognesa</b>	<b>\$ 160</b>
Meat Ragù, Tomato Sauce and Parmesan Cheese.	
<b>Risotto alla Marinara</b>	<b>\$ 265</b>
Seafood and Saffron Risotto.	

## **PIZZE / PIZZA**

<b>Ai Funghi</b>	<b>\$ 180</b>
Mixed Mushrooms, Tomato and Mozzarella Cheese.	
<b>Margherita</b>	<b>\$ 164</b>
Fresh Tomato, Basil and Mozzarella Cheese.	
<b>Ai Quattro Formaggi</b>	<b>\$ 205</b>
Blue Cheese, Goat Cheese, Mozzarella Cheese and Parmesan Cheese.	
<b>Quattro Stagioni</b>	<b>\$ 169</b>
Four Seasons (Artichoke, Ham, Black Olives and Mushrooms).	
<b>Ai Peperoni</b>	<b>\$ 169</b>
Peperoni, Tomato and Mozzarella Cheese.	
<b>Gamberi</b>	<b>\$ 220</b>
Shrimp, Tomato and Mozzarella Cheese.	
<b>Ai Salmone</b>	<b>\$ 220</b>
Smoked Salmon with Caper, Tomato and Mozzarella Cheese.	
<b>Ai Prosciutto</b>	<b>\$ 169</b>
Ham, Tomato and Mozzarella Cheese.	
<b>Ai Prosciutto e Ananas</b>	<b>\$ 169</b>
Ham, Pineapple, Tomato and Mozzarella Cheese.	
<b>San Daniele</b>	<b>\$ 220</b>
Cured Ham, Tomato and Mozzarella Cheese.	
<b>Calzone Ma Come No</b>	<b>\$195</b>
Mushrooms, Artichoke, Onion, Green Bell Peppers and Cured Ham.	

## CARNE, PESCE E POLLAME\* / BEEF, FISH AND POULTRY\*

<b>Filetto Grisanti</b>	<b>200 g</b>	<b>\$ 258</b>
Grisanti Fillet. Beef Fillet with Roquefort and Goat Cheese, served with Mashed Potatoes and Broccoli covered with a Demiglace Sauce.		
<b>Filetto ai Funghi</b>	<b>200 g</b>	<b>\$ 258</b>
Funghi Fillet. Beef Medallion covered with Mixed Mushrooms Sauce, served with Mashed Potatoes and Broccoli.		
<b>Filetto di Manzo</b>	<b>200 g</b>	<b>\$ 268</b>
Beef Fillet with Wild Mushrooms and Roquefort Cheese Sauce.		
<b>Filetto Intero di Manzo alla Griglia</b>	<b>300 g</b>	<b>\$ 288</b>
Beef Grilled Shank Fillet.		
 <b>Rib Eye con Burro al Tartufo -Prime Quality-</b>	<b>400 g</b>	<b>\$ 493</b>
Rib Eye with Truffle Butter.		
 <b>Rib Eye Sapore Naturale -Prime Quality-</b>	<b>400 g</b>	<b>\$ 483</b>
Rib Eye Natural Flavor.		
 <b>Bistecca di Manzo -Prime Quality-</b>	<b>400 g</b>	<b>\$ 493</b>
Rib Eye Bistecca with Crust of Corn in a Rosemary Sauce		
 <b>Kansas City Steak -Prime Quality-</b>	<b>450 g</b>	<b>\$560</b>
 <b>Cuore di Rib Eye alla Griglia</b>	<b>200 g</b>	<b>\$ 318</b>
Grilled Rib Eye Center Cut.		
 <b>Superiore di Rib Eye alla Griglia</b>	<b>200 g</b>	<b>\$ 318</b>
Grilled Rib Eye Top.		
 <b>Bistecca del Fianco</b>	<b>300 g</b>	<b>\$ 277</b>
Arrachera.		
 <b>Vuoto di Manzo</b>	<b>400 g</b>	<b>\$ 358</b>
Vacuum Res.		
<b>Salmone in Salsa di Morilla</b>		<b>\$ 328</b>
Fresh Salmon served with Barely cooked Greated Potato, Dehydrated Savage Mushroom Sauce and Basil Vinaigrette.		
<b>Tonno Fresco alla Alfa</b>		<b>\$ 328</b>
Seared Tuna Fish with Asparagus, Mushrooms, Spinach and Soy Butter		
<b>Tonno Fresco in Crosta di Sesamo</b>		<b>\$ 268</b>
Tuna Fish coated with Sesame Seed with Poblano Pepper and Cilantro Sauce.		
<b>Gamberi a la Griglia</b>		<b>\$ 310</b>
Big Shrimp with Butter, Garlic, Chilli and Coriander.		
<b>Pagello</b>		<b>\$ 190</b>
Fillet Fish in Garlic Oil, served with Mixed Salad and Chipotle Pepper Sauce.		
<b>Pesce del Giorno</b>		<b>\$ 268</b>
Fish of the Day		
<b>Petto di Pollo Monte Fiorale</b>		<b>\$ 198</b>
Chicken Breast filled with Goat Cheese and Zucchini Blossoms, served over an Spaghetti Nest with Butter, Broccoli and Mashed Potatoes.		
<b>Petto di Pollo alla Griglia</b>		<b>\$ 171</b>
Wood Oven Roasted Chicken Breast served on Grilled Vegetables.		

### Side Dishes:

All the Cuts served with Vegetables Steamed. Another Side Dish is included: Cremed Spinach, Mixed Salad, Potatoe Wedges, French Fries or Sauted Vegetables.

A third Side Dish will be charged at: **\$ 61**

Open: **Monday to Saturday: 1:00 a.m. to 12:00 M.n. / Sunday: 1:30 a.m. to 12:00 M.n**

\*\* Preparation time ranges from 10 to 40 minutes, depending on the court and request doneness.



Consuming raw or undercooked meals, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

**ALL PRICES INCLUDED TAX. GRATUITY NOT INCLUDED.**