

Seafood

Classic guacamole	\$140
Guacamole with sea fritters	\$295
<i>Traditional guacamole, with fried seafood (squid, octopus and shrimp)</i>	
Sea snail carpaccio	\$320
Oysters	\$345
<i>Natural, gratin with provolone or Rockefeller</i>	
Classic ceviche	\$325
<i>Shrimp, fish, fried octopus, snail or mixed (shrimp, octopus and fish)</i>	
Mediterranean ceviche	\$355
<i>Shrimp, fish and octopus with eureka lemon vinaigrette</i>	
Shredded mero fish	\$299
<i>Onion, shredded jalapeño slices, fish fillet marinated with lemon, on a bed of avocado and bathed in wheat milk</i>	
Shrimp cocktail	\$299
The “ostionazo”	\$250
<i>Frosted shots of natural oysters in sauces marinaras, with lemon juice and clamato</i>	
Red aguachile toast	\$140
<i>Toast with pickled cucumbers, accompanied shrimp of avocado and bathed in our red aguachile sauce</i>	
Tropical tuna toast	\$140
<i>Tuna marinated in black sauce and lemon accompanied with mango, chives and sesame seeds, topped with fried leeks and garlic and chili oil</i>	
Red aguachile	\$325
<i>Shrimp marinated in chili sauce with clamato and lemon, accompanied with pickled cucumbers and avocado. Topped with red onion and cilantro</i>	
Green aguachile	\$325
<i>Marinated shrimp bathed in green sauce chilis and lemon, accompanied by pickled cucumbers and avocado. Topped with red onion and cilantro</i>	
Breaded shrimp tacos	\$225
<i>Breaded shrimp tacos with guacamole base and chipotle mayonnaise, topped with red cabbage and carrot</i>	
Ensenada style fish tacos	\$200
<i>Tempura fish with chipotle dressing, mousse avocado and red cabbage</i>	
“A la diablo” octopus	\$450
<i>Sautéed octopus with peppers, onion and tomato in chipotle sauce, chili and spinac, served with rice.</i>	
Fish to size	\$485
<i>Whole open fish, marinated with chiles, accompanied with rice and salad. Grilled</i>	
Seafood tower	\$485
<i>Shrimp, scallops, octopus and tuna sashimi, with mango, avocado and onion, in a cucumber base, bathed in sauce house marinara, topped with chili powder</i>	



Anti pasti/Appetizers

Bruschettas pomodoro	\$165
<i>Toasted bread topped with cherry tomato and spices</i>	
Melted provolone	\$199
<i>Melted provolone cheese with spices</i>	
Grilled oysters au gratin with provolone	\$255
Marinera mussels and white wine	\$265
<i>Sautéed mussels in their juice with white wine and pomodoro sauce</i>	
Sea fritters	\$375
<i>Fried squid, shrimp and octopus served with sauce arrabbiata and italian lemons</i>	
Beet carpaccio	\$245
Tuna carpaccio	\$265
Salmon carpaccio	\$265
Beef carpaccio	\$295
Salmon tartar	\$325
Tuna tartar	\$325
Beef tartar	\$345

Zuppe/Soups

Ministrone	\$189
<i>Vegetable and aromatic herb broth</i>	
Lobster bisk	\$299
<i>Lobster cream</i>	

Ensalate

Caprese salad	\$275
<i>Tomato, mozzarella, pesto and spices</i>	
Mixed salad with burrata	\$345
<i>Mix of lettuce topped with burrata cheese and house vinaigrette</i>	
Mediterranean salad with shrimp	\$349
<i>Lettuce, calamata olives, feta cheese, cherry tomato, topped with steamed shrimp</i>	
Caesar salad with chicken or shrimp (prepared at the table)	\$325
<i>Romaine lettuce dressed with our Caesar dressing</i>	
Scappata salad	\$450
<i>Shrimp, scallops, octopus and marinades, accompanied with onion, cucumbers and cilantro. Marinated in black seafood sauce</i>	

Risotto

Marinara Risotto	\$395
<i>Sautéed risotto with shrimp, squid, mussels and crab legs in tomato sauce and prosecco</i>	
Risotto with shrimp and octopus in black butter	\$395
<i>Sauteed risotto in house black butter and topped with octopus and shrimp</i>	
Truffled risotto	\$395
<i>Sautéed risotto with mushrooms, butter and parmesan cheese, scented with white truffle oil</i>	
Risotto with lobster	\$600
<i>Arborio rice with lobster, white wine, parmesan and butter, topped with parsley</i>	

Pasta Secca

Spaghetti cacio e pepe	\$275
<i>Spaghetti with pepper and pecorino romano cheese</i>	
Spaghetti with seafood with prosecco	\$395
Spaghetti bolognese	\$295
Penne arrabbiata	\$255
<i>Penne in tomato sauce, spices and pepperoncino</i>	

Pasta fatta in casa/Homemade

Carbonara truffled fettuccine <i>Sautéed fettuccine with bacon, egg cream parmesan and a touch of white truffle oil</i>	\$295
Fettuccine Alfredo with shrimp/chicken <i>Fettuccine with cream and parmesan cheese served with shrimp or chicken</i>	\$345
Black fettuccine with lobster and shrimp <i>Black fettuccine in tomato sauce with lobster and shrimp</i>	\$475
Spinach and ricotta cheese ravioli in pomodoro sauce	\$299
Crab ravioli <i>Stuffed crab and ricotta ravioli in a lemon butter sauce with capers</i>	\$355
Arrabiata cannelloni with shrimp <i>Stuffed pasta with shrimp and ricotta cheese on spicy pomodoro sauce and melted bechamel sauce and mozzarella cheese</i>	\$345
Crab cannelloni <i>Long pasta stuffed with crab and ricotta on a glass mirror pomodoro sauce and gratin with mozzarella</i>	\$345
Black ravioli stuffed with lobster butter sauce, white wine and herbs	\$400
Gnocchis with funghi and parmesan <i>Sautéed potato dough with mushrooms, cream and parmesan cheese.</i>	\$275
Lasagna Bolognese	\$295
Pizza	
Mediterranean <i>Feta cheese, red onion, arugula and reduction of balsamic</i>	\$299
Margarita <i>Pomodoro, mozzarella, fresh basil and olive oil</i>	\$295
Vegetarian <i>Pomodoro, mushroom, bell pepper, Italian zucchini and basil</i>	\$295
Capricciosa <i>Pomodoro, mozzarella, gorgonzola, kalamata olives, fresh arugula and olive oil</i>	\$299
Lobster	\$595
Scappata <i>Pomodoro, mozzarella, prosciutto, burrata and arugula</i>	\$395



Di mare main dishes

Breaded shrimp	\$349
Fish fillet <i>Garlic mojo, guajillo or butter. Mounted on risotto with arugula pesto, parmesan cheese and butter.</i>	\$345
Sicilian fried fish <i>Fried fish with scented pomodoro sauce and olives</i>	Per gram \$0.65
Fish fillet pizzaiola <i>Grilled fish with tomato sauce, capers and olives</i>	\$345
Grigliatto salmon <i>Grilled marinated salmon fillet mounted on rosemary potatoes</i>	\$395
Greca tuna <i>Seared tuna steak on pomodoro sauce with olives and spices</i>	\$395
Sesame tuna <i>Sealed tuna in black sesame crust and crowned with fine pickled herbs</i>	\$395
Grilled shrimp <i>Grilled shell-on shrimp covered with aromatic herbs, garlic and olive oil</i>	\$395
Recova Octopus	\$495
Lobster <i>Scented with rosemary and potatoes in herb butter italian</i>	Per gram \$3.50

Carni

Parmigiana chicken breast <i>Breaded chicken breast with tomato sauce and melted mozzarella cheese</i>	\$295
Tuscan Beef medallion in green pepper sauce <i>Grilled beef medallion topped with a green pepper sauce</i>	\$575
Truffled beef medallion in sauce mushrooms	\$585
Short rib brochette	\$385
Lamb burger <i>New York spiced lamb with potatoes wedge and house tartar on the side</i>	\$295

Raccordi

Tzatziki <i>Greek yogurt dressing with fresh herbs, cucumber and Italian lemon juice</i>	\$155
Greek potatoes <i>Sautéed french fries with paprika, pepper and parsley</i>	\$135
Grilled vegetables	\$135
Truffled french fries	\$145

Menù per bambini

Spaghetti alfredo	\$165
Spaghetti burro	\$165
Spaghetti bolognese	\$165
Breaded steak with french fries	\$175
Pepperoni pizza	\$175