



## Appetizers

### Lobster Ravioli

Fresh Lobster Ravioli with Diced Shrimp  
With a Cognac Tomato Cream Sauce

12

### Hearts of Palm

Pan Seared Palm Hearts with Mushroom Ragout & Roasted Beets  
Adorned with Chive & Chipotle Oils

8

### Escargot in Terracotta

Sautéed Escargot with Plum Tomatoes & Gorgonzola Cheese  
With Grilled Focaccia Bread

10

### Camarone Cilantro

Sautéed Shrimp with Cilantro Pesto & Plum Tomatoes  
Over Grilled Crostini

10

### Mejillones La Mancha

Prince Edward Island Mussels  
With an Onion & Garlic Sofrito  
Adorned with Mediterranean Flat Breads

11



## Salads

### The Caesar

Crisp Romaine Lettuce topped with our Homemade Caesar Dressing,  
Parmigiano Grana Padano & Homemade Croutons

Petite 4 Grande 6

### Insalata Mista

Mixed Baby Greens with our Creamy Balsamic Vinaigrette  
& Parmigiano Shavings

Petite 4 Grande 6

### Greek Salad

Mixed Baby Greens, Feta Cheese, Grilled Tomatoes,  
Artichoke Hearts, Red Onions & Kalamata Olives

Red Wine Honey Vinaigrette

Petite 5 Grande 7

### Baby Arugula Salad

Tossed with Candied Walnuts, Gorgonzola Cheese  
& Sun Dried Cranberries tossed with a Pear Vinaigrette

Petite 5 Grande 7



## Pasta

### Absolut Penne

Traditional vodka sauce made with Pancetta,  
Fresh Tomato, vodka & Cream

15

### Shrimp & Scallops El Greco

Plum Tomatoes, Saffron, Baby Arugula  
Feta Cheese & Kalamata Olives

19

### Rigatoni Alla Segreta

Grilled Chicken Breast, Gorgonzola Cheese, Red Grapes,  
Peppers & Artichokes in a Brandy Cream Sauce

17

### Mediterranean Ravioli

Three Cheese Ravioli Sautéed with Tomatoes & Imported Artichoke Hearts  
in a Creamy Lemon Arugula Pesto Sauce

16

### Pappardelle Bolognese

Fresh Ribbon Pasta with Sautéed Ground Beef Tenderloin,  
Spinach, Chianti Wine & Plum Tomato Sauce

17



## Entrees

Grilled French Cut Lamb Chops  
Honey, Chianti Wine and Rosemary Reduction  
25

Pan Seared Beef Tenderloin Medallions  
With a Green Peppercorn & Cognac Demi-Glace  
22

Grilled Salmon  
Fresh Grilled Salmon Marinated in Cumin & Coriander  
With a Sun Dried Tomato & Whole Grain Mustard Cream Sauce  
18

Pescado de Basque  
Light and Flaky White Fish  
Fresh Pepper, Shallot & Sherry Butter Sauce  
With Fresh Cilantro & Grape Tomatoes  
21

Scallopine of Veal Madeira  
Sautéed Medallions of veal with Shiitake Mushrooms  
In a Silky Madeira Butter Sauce  
20

Chicken Française  
Chicken Breast Medallions Sautéed in a  
Lemon, Butter & Pinot Grigio Wine Sauce  
17