

Sea Cortez appetite teasers USD

Vellutata di funghi (V) (C) \$12.00
Mushroom cream topped with white creamy foam of truffle

Fritto misto 'Mare & Terra' \$18.00
Selection of crispy baby scallops, squid, shrimps and baby zucchini medallions, sprinkled with sea salt and served with a chive-lemon mayonnaise

Polipo in umido al sugo di mare (L) (C) \$18.00
Warm octopus ceviche served in a mediterranean tomato sauce and white polenta

Insalata di rucola (V) (C) \$15.00
Organic Arugula salad with pears, english walnuts and parmesan cheese with a balsamic reduction

Tartare di filetto \$26.00
Tartare steak with amarone jelly and mushroom's mousse beside

Pasta

Trío Mona Lisa \$29.00 Try our three pastas in one tantalizing sampler

Gnocchi primavera (V) \$18.00
Hand made gnocchi with grape tomatoes, mushrooms, butter and baby spinach

Shrimp risotto allo zafferano (C) \$32.00
Delicious risotto with giant blue shrimps, saffron and fresh asparagus

Tortelli di granchio con tartufo \$26.00
Hand made pasta filled with crab meat in a white truffle oil cream

Linguine di mare \$25.00
Linguine with shrimp bisque, baby scallops, and pacific blue shrimp crayfish and mussels in a lightly spiced cherry tomato sauce

Vermicelli alla bottarga \$19.00
Bottarga flavoured linguine with ricotta cheese served with mussels and white hearth of artichoke



(V)



(C)



(L)

Please do not hesitate to tell us should you have any special dietary needs
Our prices are subject to 10% Tax. We accept just MasterCard and VISA.

Today's Pacific Harvest

USD

Filetto di pesce al foie gras

(C)

\$32.00

Catch of the day with foie gras, baby spinach, red onions with a sour avocado cream and rustic mashed potatoes

Filetto di pesce con finocchi

(L)

\$24.00

Catch of the day served on a bed of fennel with an orange and sambuca flavored jelly

Filetto di pesce in crosta di pane

\$29.00

Breaded catch of the day with mixed fresh herbs, caviar, asparagus, and a light garlic sauce

Trancio di Tonno con impanatura verde

\$26.00

Mixed herbs breaded tuna garlic mayonnaise and pesto flavored cherry tomatoes

Capesante al brandy

\$22.00

Seared scallop with mashed cauliflower, seasoned spinach and bacon on the side

The sea lovers tasting

\$78.00

If you are a seafood lover we highly recommend the diversity of this popular menu. The selection is a 5 courses trip through the freshness of what our Sea of Cortez has to offer. A dessert will complement the journey.

Grand Monalisa tasting

\$92.00

Our Chef Salvatore will specially prepare for your enjoyment a 7 courses dinner with first class ingredients. Today's preferences of your palate will guide the chef in his selection of the recipes which will carry you through the finest of what our cuisine has to offer.

Meat lovers

Tagliata con erbe aromatiche

(L) (C)

\$31.00

Sliced beef filet cooked in aromatic herbs with arugula and dried fruits

Controfiletto ai Funghi

(L) (C)

\$36.00

Grilled New York with fresh herbs, served with mushrooms, baked potatoes, baby spinach and red wine reduction



(V)



(C)



(L)

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