



ITALIAN CAFE AND TAPAS BAR

SMALL PLATES

VEGETARIAN

HOUSE SELECTION OF OLIVES	6
Cerignola, Arbequina, Picholine, Kalamata and Nicoise olives	
SWEET AND SPICY PECANS	6
brown sugar, cayenne and smoked paprika roasted pecans	
ROASTED BABY POTATOES	6
ancho dusted, gorgonzola crème fraiche	
VEGETABLE RISOTTO	6
asparagus, roasted tomato, peas and manchego	
ARTICHOKE MISTO	6
puréed artichokes, leeks and manchego with homemade flat bread	
ROASTED GARLIC HUMMUS	7
house made pickled vegetables and grilled pita bread	
PARMESAN GRILLED ASPARAGUS	7
tossed in parmesan roasted garlic butter	
TOMATO BRUCHETTA	8
grilled focaccia with house mozzarella and balsamic reduction	
SAUTEED WILD MUSHROOMS	9
fried polenta, sherry, truffle and herb butter	
SPANISH CHEESE PLATE	12
Manchego, Cabrales, Idiazabal and Mahon Cheeses	

MEAT

CHICKEN AND HAM CROQUETTES	6
traditional béchamel fritters with lemon saffron aioli	
STUFFED PIQUILLO PEPPERS	7
ground chicken, chorizo, caramelized onions and mascarpone	
CHORIZO QUESADILLAS	7
cilantro crème fraiche and poblano corn salsa	
DATE FRITTERS	7
traditional fritters of dates and bacon	
BEEF HANGAR KEBOBS*	8
sesame honey and tahini sauce	
DUCK LEG CONFIT	9
fig and apricot relish, grilled baguette	
BONELESS BEEF SHORT RIBS	10
crispy fried artichoke hearts, crumbled gorgonzola and natural demi	
SPANISH MEAT PLATE	15
Serrano ham, dry Chorizo, Casa Lingo and Breseola	

SEAFOOD

FRIED CALAMARI	7
pickled banana peppers, smoked tomato poblano sauce	
PAN ROASTED CLAMS OR MUSSELS*	8
roasted garlic-tomato broth	
SHRIMP AND ANDOUILLE RAVIOLI	8
lemon zest, white truffle brown butter	
SEARED RARE TUNA*	9
raisin and caper tapenade and cilantro crème fraiche	
BAKED ARTICHOKE AND LUMP CRAB	9
garlic, lemon, oregano and parmesan	
SHRIMP AND GRITS	9
sautéed shrimp, fried polenta and garlic white wine butter	
SEARED JUMBO SCALLOPS*	12
roasted shallots, crispy pancetta and red wine rosemary reduction	

SOUPS/SALAD

SOUP OF THE DAY	4/6
MIXED GREEN baby lettuces, tomato, onion, cucumber, balsamic vinaigrette	5
EUROPA mixed greens, Chorizo, Manchego, piquillo peppers, mustard-sherry vinaigrette	7
CAESAR* romaine hearts, white anchovies, croutons, Romano cheese	8
FRIED GOAT CHEESE AND SPINACH shaved red onion, almonds, warm blueberry bacon vinaigrette	8
ROASTED RED PEPPERS AND MOZZARELLA arugula, roasted garlic, basil, balsamic reduction	9

PASTA

ALA POMODORO fettuccine, spicy tomato sauce, shaved Parmesan, basil	10
GORGONZOLA penne, sweet peas, gorgonzola cream	12
ALL'AMATRICIANA linguine, spicy tomato sauce, shaved Parmesan, asparagus, pancetta, basil	12
BOLOGNESE fettuccine, hearty tomato and meat sauce, Parmesan	12
CARBONARA penne, bacon, egg, onion, garlic, cream	13
MUSSELS MARINARA fettuccine, tomato sauce, fresh herbs	13
VEGETARIAN LASAGNA mushrooms, spinach, tomatoes, peppers, onions, mozzarella	14
EGGPLANT PARMESAN linguine, baked with mozzarella and marinara	14
LINGUINE WITH CLAMS* linguine, pesto, white wine, garlic, tomato, butter	14
SAUSAGE AND RICOTTA penne, marinara, spicy Italian sausage, ricotta	15
CLAMS AND SAUSAGE* angel hair, broccoletti, Piquillo peppers, white wine broth	15

MEAT

CHICKEN PARMESAN linguine, spicy tomato sauce, fresh herbs, Parmesan	16
GRILLED HANGAR STEAK* herb smashed potatoes, arugula salad, balsamic and blue cheese sauces	18
DOUBLE CUT STUFFED PORK CHOP* with fennel apple gorgonzola, Idiazabal potatoes Lyonnaise, sweet ancho glace	18
VEAL OSSO BUCCO braised, served with its natural jus over pesto white beans	22
BRAISED LAMB SHANK creamy polenta, roasted root vegetables, cherry-rosemary jus	24
PEPPER CRUSTED FILET MIGNON* herb smashed potatoes, broccoletti, smoked tomato demi glace	24

SEAFOOD

LOBSTER AND CLAM PASTA* angel hair, tomatoes, garlic, basil, white wine, butter	19
ZUPPA DE PESCE* tuna, scallops, shrimp, mussels, clams, calamari, saffron tomato herb broth	20
ROASTED ATLANTIC SALMON ROULADE* stuffed with braised organic greens and goat cheese, wrapped in apple smoked bacon, crispy polenta and sage brown butter	20
SEARED SCALLOPS* pesto risotto, crispy shiitake-arugula salad, white balsamic pink peppercorn reduction	22
SHRIMP AND LOBSTER RISOTTO tomatoes, mushroom, zucchini, artichokes, peas	22

PAELLA

For 1: \$23 or For 2: \$36

(Please allow at least 30 minutes cooking time)

SEAFOOD PAELLA

shrimp, scallops, clams, mussels and fresh fish

MEAT PAELLA

chicken, chorizo and lamb sausage

MIXED PAELLA

shellfish, fresh fish, chicken, chorizo and lamb sausage

An 18% gratuity will be added to parties of 6 or more or parties requesting separate checks.

Please let your server know prior to ordering if you require separate checks.

Sorry, cigar, pipe, and clove cigarette smoking is not allowed during dinner hours.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.



ITALIAN CAFE AND TAPAS BAR

Join US For Happy Hour

Mon-Fri 5-7PM

\$2.00 Off Tapas

\$2.00 Off Sangria

\$5.00 Select Martinis

\$4.00 House Wines

\$2.50 Draft Beers

Sunday

Tapas Night

½ priced Tapas all Night

Monday

Pasta Night

All Pastas only \$9.00

Tuesday

3 Course Dinner

Your choice of items from our

3 course menus only \$16.00

Wednesday

Wine down Wednesday

½ Off any bottle of wine up to \$40

With purchase of 2 entrees

Thursday

\$2.00 Tecate

\$2.00 Off Sangria

\$4.00 House Wines

\$5.00 Cosmopolitans

Private Dining Available

For your next Special Event,

Rehearsal Dinner or Business Function