

T U M I

PRIMERO / PRIMI	ENSALADA / INSALATA
ASPARAGUS PROSCIUTTO , wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette 13.99	CAESAR , White anchovy dressing, focaccia croutons, shaved pecorino romano cheese 11.99
OYSTERS FLORENTINE , 6 Baked oysters with garlic, spinach, pecorino romano cheese GF 17.99	ARUGULA , Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp 11.99
LAMB LOLLIPOPS , Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, roasted potatoes, choclo and crispy pancetta (3) GF 19.99	SPINACH , Roasted mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries 11.99
ANTICUCHOS DE POLLO , (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, choclo, potatoes, aji amarillo sauce GF 14.99	BEET , Mesclun greens, roasted beet, caramelized pecans, white balsamic vinaigrette, feta cheese 12.99
FRIED CALAMARI , Served with aji Amarillo aioli 16.99	<i>Add to your salad</i>
MUSSELS , Lemon butter, crispy pancetta, pecorino crisp 15.99	Wood grilled salmon 13
ANDEAN CRAB CAKES , Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce 15.99	Wood grilled shrimp (3) 9
EGGPLANT ROLLATINI , Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese 12.99	Wood grilled chicken breast 8
CAUSA DUO , Golden Peruvian potato salad with shrimp, salmon salad, avocado, aji Amarillo sauce GF 15.99	SOPA/ ZUPPA
PERUVIAN EMPANADAS , Homemade empanadas, stuffed with chicken, Peruvian spices (1) 8.99 (2) 13.99	<i>Soup of the day</i>
ROCOTO RELLENO , Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg, marinara sauce GF (1) 10.99 (2) 16.99	(Ask your server for today's offerings)
ANDEAN OCTOPUS , Wood grilled Spanish octopus, cucumber aioli sauce (Peruvian sauce), roasted potatoes, arugula onion salad GF 18.99	CONTORNI
WOOD GRILLED SWEET CORN , Lime aioli, parmesan cheese GF 9.99	Grilled Asparagus 8
LECHE DE TIGRE , Citrus ceviche marinated juices garnished with shrimp GF 8.99	Homemade Pasta 12
	Parmesan Risotto 9
	Tacu- Tacu 8
	Tostones 8
	(Crispy fried plantains, Served with cucumber aioli)
	Sweet plantains 8
	(Fried sweet plantains, Served with cucumber aioli)
	Yuquita Frita 8
	(Fried cassava, served with huancaina sauce)

CEVICHES

(All ceviches served with cancha, choclo, sweet potato, leche de tigre, and cilantro)

TUNA , Fresh lime juice, cucumber, arugula, onions	GF	16.99
TRADITIONAL , Fresh fish of the day, onions, fresh lime juice	GF	14.99
SHRIMP , Fried artichokes, onions, fresh lime juice		16.99
SCALLOPS , Light grilled scallops, fresh lime juice, fried calamari		16.99
MIXTO , Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca		18.99
SALMON , Mango, red pepper, onions, fried yucca		14.99
VEGETARIAN , Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca		11.99

OUR RAW BAR

(Served with cocktail sauce)

OYSTERS ON THE HALF SHELL (6) / (12)	18.99/ 31.99
SHIRIMP COCKTAIL (4)	15.99

PASTAS E RISOTTOS

FETTUCCINE CARBONARA, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce **20.99**

Add: Chicken **\$5** Shrimp (3) **\$6**

YUCCA GNOCCHI, Homemade spinach and ricotta yucca gnocchi, mushrooms, aji panca cream **20.99**

QUINOASOTTO, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms **GF 19.99**

LOBSTER RISOTTO, Wood Grilled ½ lobster, spinach, roasted shiitake mushrooms, parmesan cheese, aji panca broth **GF 25.99**

LOBSTER RAVIOLI, Homemade ravioli stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, parmesan cheese **26.99**

TALLARIN VERDE, Homemade linguini, Peruvian pesto, wood grilled shrimp **23.99**

FETTUCCINE A LA HUANCAYNA, Homemade fettuccine, pancetta, aji Amarillo cream sauce, parmegiano-reggiano **20.99**

Add: Chicken **\$5** Shrimp (3) **\$6**

PASTA AMARILLA, Sautéed scallops, lobster meat, aji amarillo alfredo sauce, served with penne pasta **29.99**

CHICKEN TUSCAN, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, spinach, white wine butter sauce, homemade linguini **25.99**

SHRIMP SCAMPI OR FRA DIABLO, sautéed jumbo shrimp, scampi sauce or Fra diablo sauce, served with homemade linguini **25.99**

FETTUCCINE BOLOGNESE, Hearty meat sauce with herbs and spices **21.99**

CHICKEN AND SAUSAGE A LA VODKA, Sautéed chicken with Italian sausage, broccoli crowns in a vodka tomato cream sauce served with penne pasta **23.99**

VEGETABLE RISOTTO, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmesan-reggiano **GF 19.99**

ANDEAN RISOTTO, Choclo, wood grilled chicken with anticucho spices, mushrooms, aji Amarillo cream **GF 23.99**

CHILDREN'S MENU (UNDER 12) \$11

CHICKEN TENDERDS WITH FRIES

HOMEMADE PASTA, Choice of Alfredo sauce, butter or marinara

KIDS CHICKEN PARM, Breaded, pan fried topped with marinara, mozzarella cheese served with penne pasta

GRILLED CHICKEN WITH ROASTED GARLIC RICE

*Before placing your order, please inform your server if anyone
In your party has a food allergy
*Consuming raw or undercooked meats, poultry, seafood,
Shellfish or eggs may increase your risk of foodborne illness.
Menu is subject to change.*

