

# TUMI

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

## CEVICHEs

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

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

## OUR RAW BAR

*(Served with cocktail sauce)*

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

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, parmigiano-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 undercook meats, poultry, seafood,  
Shellfish or eggs may increase your risk of foodborne illness.  
Menu is subject to change.

ENTRADA / SECONDI

PAN SEARED SCALLOPS, Shiitake mushrooms risotto, limoncello reduction	GF	30.99
GRILLED SALMON ANDINO, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction	GF	25.99
STEAK TIPS ANDINO, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce	GF	26.99
PATO CROCANTE, Crispy roasted half duck, crispy pancetta risotto, sautéed spinach, chichi de jora demi glaze, raisins		34.99
JALEA Y CEVICHE, Fried shrimp, scallops, fish, calamari, ceviche mayo, yucca fries, salsa criolla, traditional ceviche		35.99
LAMB OSSO BUCCO, Peruvian style, braised lamb shank with aji amarillo, Peruvian beer, vegetables, cilantro, served with shiitake mushrooms risotto, white kidney beans		29.99
PERUVIAN PAELLA, Shrimp, scallops, clams, mussels, ½ wood grilled lobster tail, calamari, Jazmin rice, aji panca, red bell pepper	GF	34.99
FRUTTA DEL PESCADOR, Shrimp, mussels, scallops, clams, ½ wood grilled lobster tail, calamari, light marinara sauce served over homemade linguini		35.99
BRANZINO, Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter	GF	29.99
LOMO SALTADO, Sautéed beef sirloin, tomatoes, onions, soy sauce, red vinegar, aji amarillo, served with roasted garlic rice, fresh fries		22.99
FILET MIGNON, Twin 4oz filet mignon, roasted potatoes, grilled asparagus, red wine demi glaze	GF	36.99
AJI DE GALLINA (Peruvian Classic), Shredded chicken, cooked in aji amarillo sauce, served with rice and boiled egg	GF	20.99
COMBO MATADOR, Latin America fried rice (pancetta, chicken, shrimp) served with traditional ceviche		31.99

VEAL	SALTIMBOCA	CHICKEN
Layered with prosciutto, spinach, asiago cheese, sage Marsala demi-glaze, roasted potatoes, asparagus.		
26.99		25.99
	PARMESAN	EGGPLANT PARM
		20.99
	Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini	
	24.99	23.99
	PICATTA & LOBSTER	
	Lemon caper sauce, fresh lobster meat, homemade fettuccini pasta, sautéed spinach	
	29.99	28.99
	MILANESE	
	Served with wood grilled asparagus, shaved pecorino, asiago crisp, cherry tomatoes, arugula, lemon caper vinaigrette	
	24.99	23.99

For parties of six or more, a gratuity of 18% will be added to the bill