

TUMI

PRIMERO / PRIMI

ASPARAGUS PROSCIUTTO, wrapped asparagus with prosciutto, wood grilled artichokes, Asiago cheese, white balsamic vinaigrette **14.99**

OYSTERS FLORENTINE, 6 Baked oysters with garlic, spinach, pecorino romano cheese **GF 18.99**

LAMB LOLLIPOPS, Wood grilled lamb lollipops, marinated with Andean spices, served with sautéed spinach, roasted potatoes, choclo and crispy pancetta **(3) GF 21.99**

ANTICUCHOS DE POLLO, (From streets of Peru) Wood grilled 4 chicken thighs skewers, marinated with Andean spices, choclo, potatoes, aji amarillo sauce **GF 16.99**

FRIED CALAMARI, Served with aji Amarillo aioli **17.99**

MUSSELS, Lemon butter, crispy pancetta, pecorino crisp **16.99**

ANDEAN CRAB CAKES, Incrusted quinoa crab cakes, crispy choclo, arugula, ceviche mayo sauce **16.99**

EGGPLANT ROLLATINI, Fried eggplant rolled with spinach, ricotta cheese, topped with marinara and mozzarella cheese **13.99**

CAUSA DUO, Golden Peruvian potato salad with shrimp, salmon salad, avocado, aji Amarillo sauce **GF 15.99**

PERUVIAN EMPANADAS, Homemade empanadas, stuffed with chicken, Peruvian spices **(1) 9.99 (2) 15.99**

ROCOTO RELLENO, Peruvian style, stuffed peppers with ground meat, aji panca, raisins, mozzarella cheese, boiled egg, marinara sauce **GF (1) 12.99 (2) 19.99**

ANDEAN OCTOPUS, Wood grilled Spanish octopus, cucumber aioli sauce (Peruvian sauce), roasted potatoes, arugula onion salad **GF 19.99**

WOOD GRILLED SWEET CORN, Lime aioli, parmesan cheese **GF 10.99**

LECHE DE TIGRE, Citrus ceviche marinated juices garnished with shrimp **GF 10.99**

ENSALADA / INSALATA

CAESAR, White anchovy dressing, focaccia croutons, shaved pecorino romano cheese **12.99**

ARUGULA, Wood grilled peaches, lemon caper vinaigrette, crispy pancetta, cherry tomatoes, asiago crisp **13.99**

SPINACH, Roasted mushrooms, artichokes, goat cheese, white balsamic dressing, sundried cranberries **13.99**

BEET, Mesclun greens, roasted beet, caramelized pecans, white balsamic vinaigrette, feta cheese **14.99**

Add to your salad

Wood grilled salmon **15**

Wood grilled shrimp **(3) 10**

Wood grilled chicken breast **9**

SOPA/ ZUPPA

Soup of the day

(Ask your server for today's offerings)

CONTORNI

Grilled Asparagus 9

Homemade Pasta 13

Parmesan Risotto 10

Tacu- Tacu 9

Tostones 10

(Crispy fried plantains, Served with cucumber aioli)

Sweet plantains 10

(Fried sweet plantains, Served with cucumber aioli)

Yuquita Frita 10

(Fried cassava, served with huancayna sauce)

CEVICHE

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

TUNA, Fresh lime juice, cucumber, arugula, onions **GF 17.99**

TRADITIONAL, Fresh fish of the day, onions, fresh lime juice **GF 16.99**

SHRIMP, Fried artichokes, onions, fresh lime juice **17.99**

MIXTO, Shrimp, fish of the day, octopus, mussels, fresh lime juice, onions, fried yucca **19.99**

SALMON, Mango, red pepper, onions, fried yucca **16.99**

VEGETARIAN, Fresh vegetables, onions, fresh lime juice, avocado, crispy yucca **13.99**

OUR RAW BAR

(Served with cocktail sauce)

OYSTERS ON THE HALF SHELL (6) / (12)

20.99/ 34.99

PASTAS E RISOTTOS

FETTUCCINE CARBONARA, Homemade fettuccine, pancetta, parmigiano- reggiano cream sauce **22.99**

Add: Chicken \$6 Shrimp (3) \$7

YUCCA GNOCCHI, Homemade spinach and ricotta yucca gnocchi, mushrooms, aji panca cream **22.99**

QUINOASOTTO, Vegetables, organic quinoa, wood grilled asparagus, roasted mushrooms **GF 21.99**

LOBSTER RISOTTO, Wood Grilled ½ lobster, spinach, roasted shiitake mushrooms, parmesan cheese, aji panca broth **GF 29.99**

LOBSTER RAVIOLI, Homemade ravioli stuffed with ricotta cheese, spinach, fresh lobster meat, light Dijon mustard sauce, grilled artichokes, parmesan cheese **30.99**

TALLARIN VERDE, Homemade linguini, Peruvian pesto, wood grilled shrimp **26.99**

FETTUCCINE A LA HUANCAYNA, Homemade fettuccine, pancetta, aji Amarillo cream sauce, parmigiano-reggiano **22.99**

Add: Chicken \$6 Shrimp (3) \$7

PASTA AMARILLA, Sautéed scallops, lobster meat, aji amarillo alfredo sauce, served with penne pasta **31.99**

CHICKEN TUSCAN, Sautéed chicken breast, Kalamata olives, capers, red peppers, artichokes, spinach, white wine butter sauce, homemade linguini **28.99**

SHRIMP SCAMPI OR FRA DIABLO, sautéed jumbo shrimp, scampi sauce or Fra diablo sauce, served with homemade linguini **26.99**

FETTUCCINE BOLOGNESE, Hearty meat sauce with herbs and spices **23.99**

CHICKEN AND SAUSAGE A LA VODKA, Sautéed chicken with Italian sausage, broccoli crowns in a vodka tomato cream sauce served with penne pasta **25.99**

VEGETABLE RISOTTO, Mushrooms, asparagus, grilled vegetables, spinach, vegetables broth, parmigiano-reggiano **GF 21.99**

ANDEAN RISOTTO, Choclo, wood grilled chicken with anticucho spices, mushrooms, aji Amarillo cream **GF 25.99**

CHILDREN'S MENU (UNDER 11) \$12

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** **32.99**
- GRILLED SALMON ANDINO**, Wood grilled salmon fillet, Peruvian tacu tacu (caramelized rice and lentils), sautéed grapes, red wine vinaigrette reduction **GF** **27.99**
- STEAK TIPS ANDINO**, Marinated with Andean spices, roasted potatoes, wood grilled asparagus, chimichurri sauce **GF** **28.99**
- PATO CROCANTE**, Crispy roasted half duck, crispy pancetta risotto, sautéed spinach, chichi de jora demi glaze, raisins **35.99**
- 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 **32.99**
- PERUVIAN PAELLA**, Shrimp, scallops, clams, mussels, ½ wood grilled lobster tail, calamari, Jazmin rice, aji panca, red bell pepper **GF** **35.99**
- FRUTTA DEL PESCADOR**, Shrimp, mussels, scallops, clams, ½ wood grilled lobster tail, calamari, light marinara sauce served over homemade linguini **36.99**
- BRANZINO**, Pan seared branzino (Mediterranean seabass), wood grilled shrimp risotto, grilled asparagus, Dijon butter **GF** **32.99**
- LOMO SALTADO**, Sautéed beef sirloin, tomatoes, onions, soy sauce, red vinegar, aji amarillo, served with roasted garlic rice, fresh fries **23.99**
- FILET MIGNON**, Twin 4oz filet mignon, roasted potatoes, grilled asparagus, red wine demi glaze **GF** **37.99**
- AJI DE GALLINA** (Peruvian Classic), Shredded chicken, cooked in aji amarillo sauce, served with rice and boiled egg **GF** **21.99**

VEAL

Layered with prosciutto, spinach, asiago cheese, sage Marsala demi-glaze, roasted potatoes, asparagus.

28.99

SALTIMBOCA

CHICKEN

26.99

PARMESAN

Breaded, pan fried topped with marinara, mozzarella cheese served with homemade linguini

26.99

EGGPLANT PARM **22.99**

24.99

PICATTA & LOBSTER

Lemon caper sauce, fresh lobster meat, homemade fettuccini pasta, sautéed spinach

32.99

30.99

MILANESE

Served with wood grilled asparagus, shaved pecorino, asiago crisp, cherry tomatoes, arugula, lemon caper vinaigrette

26.99

25.99

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