

# Dinner

## APERITIVOS

<b>Sopa de Calabaza</b> Pumpkin Soup	\$6
<b>Calamares Fritos</b> Lightly fried crispy calamari, served with yuzu mayo and pomodoro sauce.	\$12
<b>Poke de Atún</b> Fresh tuna glazed in an oriental sauce, served with yuzu mayo and crispy sesame rice.	\$14
<b>Mejillones Negros Salteados</b> Sautéed black mussels in a white wine, butter and parsley sauce, served with French baguette toasts.	\$16
<b>Ceviche de Camarones</b> Fresh shrimp marinated in a classic lime, sweet red pepper, red onion, garlic, ginger and lemon juice. Served with our homemade malanga chips.	\$16
<b>Pastellillos de Maíz con Bacalao</b> Corn turnovers filled with salted Cod, served with a homemade aioli.	\$12
<b>Tostada de Cerdo Asado</b> Toasted rosemary bread topped with roasted pork, pepper trio, caramelized onion, Dijon mustard, olive oil, fresh arugula and mini pickles.	\$13
<b>Slider de Salchicha Italiana y Kielbasa</b> Italian and Kielbasa sausages on a sweet roll with Asiago cheese, arugula, caramelized onion and mayo.	\$13

## ENSALADAS

<b>Ensalada Verde</b> Iceberg lettuce, tomato, red onion, carrot, cucumber and fresh strawberries, served with our homemade citric dressing.	\$10
<b>Ensalada Caesar</b> Crisp romaine lettuce, anchovies, parmesan cheese, croutons, served with our homemade Caesar dressing.	\$11
<b>Ensalada Caprese</b> Vine ripe tomatoes, fresh mozzarella cheese, arugula, and red onion, drizzled with our homemade pesto and balsamic reduction.	\$14
<b>Ensalada de Espinacas</b> Fresh spinach, blue cheese, bacon, walnuts and dried cranberries, served with our homemade honey mustard dressing.	\$14
<b>Ensalada de Habas en Escabeche</b> Arugula, green beans, tomatoes, radish and avocado slices, served with our homemade escabeche.	\$12

## SANDWICHES

<b>Luca's Burger</b> Homemade beef patty with American or Swiss cheese, smoked bacon, caramelized onion, lettuce, tomato, and a farm raised sunny side egg, on a brioche bun. Served with french fries.	\$15
<b>Pollo a la Parrilla</b> Grilled chicken breast with bacon, sautéed mushrooms, Monterrey cheese and sweet pepper mayo on a hoagie roll. Served with french fries.	\$14
<b>Philly Cheesesteak</b> Thinly sliced steak cooked to order with Swiss cheese, arugula, tomato, onion, green and red peppers on a hogie roll. Served with french fries.	\$16

DAILY  
6:00 PM – 9:30 PM

## PIZZAS

<b>Queso</b> Fresh mozzarella and homemade marinara sauce.	\$8/15
<b>Peperoni</b> Peperoni, fresh mozzarella and homemade marinara sauce.	\$12/17
<b>BBQ</b> Shredded pork, sweet plantain, cheddar cheese, fresh mozzarella, cilantro and homemade bbq sauce.	\$13/20
<b>Margarita</b> Fresh mozzarella, tomato, basil and homemade marinara sauce.	\$13/18
<b>Carbonara</b> Grilled chicken, fresh mozzarella, sliced tomato, basil and light homemade cream sauce.	\$14/22

## PLATOS PRINCIPALES

<b>Pechuga de Pollo</b> French cut chicken breast, baked, in a marsala sauce, served with root vegetable puree and steamed vegetables.	\$18
<b>Churrasco</b> Grilled skirt steak served with mamposteo rice and steamed vegetables.	\$26
<b>New York Steak</b> Grilled NY steak in a homemade herb sauce, served with roasted eggplant and blue cheese.	\$34
<b>Corte de Carne del Chef</b> Butcher's choice in a garlic and butter compound, served with Yukon potatoes and steamed vegetables.	MP
<b>Solomillo de Cerdo Asado</b> Pork tenderloin in a balsamic wine vinegar reduction, served with sweet plantain rice.	\$23
<b>Mofongo de Mero</b> Cassava and plantain bowl filled with fresh Grouper bites in a light lemon and garlic cream sauce.	\$25
<b>Chillo Fresco</b> Freshly caught whole Snapper served with steamed vegetables and your choice of side.	MP
<b>Langosta Caribeña Fresca</b> Freshly caught Caribbean Lobster served with sautéed cassava and steamed vegetables.	MP
<b>Camarones a la Parrilla</b> Grilled shrimp topped with a cinnamon-pineapple chutney, served with a taro root puree and a jicama-green apple-carrot salad.	\$22
<b>Pasta Penne en Salsa Ligera</b> Penne pasta in a light tomato, onion, garlic, chive and white wine sauce. Topped with parmesan cheese and fresh basil leaves. Add chicken \$6 or shrimp \$8	\$18

## ACOMPAÑANTES

\$5

Arroz Mamposteo  
Arroz con Habichuelas  
Papas Fritas  
Batatas Fritas  
Vegetales al vapor  
Mofongo  
Plátanos Maduros

## POSTRES

\$9

All our desserts are homemade.

### Brownie a la Mode

Triple chocolate brownie with vanilla ice cream and chocolate sauce.

### Crème Brulée

Vanilla bean custard with caramelized sugar and orange confit.

### Panna Cotta de Piña y Coco

Pineapple and coconut panna cotta.

### Opera Cake

Sponge cake with layers of raspberry jelly, pistachio buttercream and fresh berries.

### Tarta de Limón

Key lime tart with Swiss merengue and strawberry compote.

### Tarta de Queso

Cheesecake with a mixed nut cookie and caramel sauce.

### Helados de la Casa

Two scoops of ice cream served with a peanut and caramel brittle.

### Sorbetes de la Casa

Two scoops of sorbet served with fresh berries.

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.*