

Tapas & Platters



Burrata in Carroza \$16

Golden parmesan crusted brioche with sauteed spinach, burrata, crispy prosciutto, basil pesto, and edible flower, served over silky pomodoro sauce.

Honey Dijon Fire Sausage \$13

Italian sausage, arugula, honey dijon sauce

Cheesesteak or Buffalo Chicken Spring Rolls \$13

Bacon Wrapped Shrimp \$14

Fruit Salsa & Aioli

Empanada Infusion \$12

Latin style shredded beef & chicken, caramelized onions with bloody Mary spicy sauce, aioli & pineapple salsa

Garlic Parmesan Fries \$8

Truffle Garlic Parmesan Fries

Fried Calamari \$15

Crispy calamari tossed in black salt, marinara sauce, micro greens

Cheese & Charcuterie Platter \$24

Swiss cheese, Manchego cheese, Pepper jack cheese, salami, prosciutto, olives, toasted bread, cherry tomatoes dip, fig jam (FOR 2 PEOPLE)

Salads

Caesar Salad \$8

Romaine lettuce, parmesan, croutons
Add chicken \$5 / Shrimp \$6 / Salmon \$8

Greek salad \$11

Tomatoes, cucumbers, red onion, kalamata black olives, bell peppers, feta cheese, golden raisins and lemon olive oil glaze over a border base of arugula

Appetizers

Cashew Chicken Skewers \$12

Lettuce leafs, pickled carrots, chow mein noodles, honey mustard sauce, cashew bits

Chicken Wings \$16

Choice of : Buffalo, sweet chili, general tso, bbq, garlic parmesan, Old Bay

Fried Brussel Sprouts \$11

balsamic glaze , bacon, parmesan cheese



Flatbread Pizza

ADD CHICKEN 5 / SHRIMP 6 / PROSCIUTTO 6

Pesto Flatbread \$15

With bacon, mushrooms, mozzarella, parmesan arugula, basil pesto, balsamic glaze drizzle

Mediterranean Flatbread \$16

With olives mix, roasted pepper, mozzarella, feta cheese, artichokes, arugula, balsamic glaze

Margharita \$14

mozzarella, parmesan cheese, cherry tomato, basil, oregano





Entrees

- Pan Seared Passion Salmon**

\$26
- With fingerling potatoes & asparagus. Passion fruit citrus sauce
- New York Strip 12oz**

\$34
- Garlic mashed potatoes, asparagus, wine reduction
- Shrimp Thermidor**

\$28
- Creamy brandy butter garlic & mustard sauce, gruyere cheese and bits of mushrooms, garlic mashed potatoes
- Port Portobella Chicken Infusion**

\$22
- Chicken breast filet, portobella mushrooms and port wine reduction cream sauce, garlic mashed potatoes
- Jambalaya Pasta**

\$24
- Spaghetti, Creamy cajun spiced tomato sauce with shrimp, chicken and sausage , red peppers and onions
- Brandy Shrimp Penne Flambé**

\$24
- Succulent shrimp flambéed in brandy, tossed with penne pasta in a silky Gruyère-Mozzarella cream sauce, enriched with sundried tomatoes, crowned with garlic butter bread
- Vegetarian Aglio Olio Pasta**

\$20
- Spaghetti tossed in golden garlic infused olive oil, sauteed spinach, red pepper, cherry tomatoes, mushrooms, parsley
- ## Desserts
- Tropical Encanto**

\$14
- Reinvented coconut & cacao tiramisu with a brioche dipped in kalhua & Amaretto, mascarpone coconut cream layered with cacao nibs in english cream & merengue
- Guava Tres leches Breadcake a la mode**

\$12
- Spiced bread cake soaked in tres leches, filled with creamy guava, vanilla ice cream & brandy guava sauce
- Creme Brulee Cheesecake**

\$11
- Chocolate Lava Cake**

\$12

Soup

Soup of the day \$8

Sandwiches

- Cuban from Italy**

\$13
- Roasted ham, pulled pork, arugula, pickle, sundried tomato, dijon aioli, provolone cheese
- Spicy Chicken Avocado**

\$14
- provolone, red pepper flakes, avocado mash, roasted pepper, bacon, grilled chicken, sriracha aioli
- Beef or Chicken Cheesesteak**

\$14
- house made whiz, fried onions
- Infused Burger**

\$16
- Smoked gouda, bacon, onions, lettuce, tomato
- Burrata Truffle Burger**

\$18
- Burrata mozzarella, white truffle oil, tomato, crunchy onions, bacon, red pepper, arugula, dijon aioli

Tacos

3 per order, all include pickled onions, jalapenos, cilantro

- Chicken:**

cilantro ranch, lettuce, pico

\$12
- Pork:**

cabbage, sriracha aioli, pineapple pico

\$12
- Blackened shrimp:**

cabbage, sriracha aioli

\$14
- pineapple pico
- Veggie:**

lettuce, mushroom, onion, pico, balsamic

\$10

