

# Dinner Menu



## STARTERS

### GAMBAS AL AJILLO 15

shrimp and garlic olive oil

### SMOKED SALMON JICAMA TACOS 17

3 jicama base tacos, avocado, onion, lemon, cilantro, spicy mayo

### LETTUCE SHRIMP TACOS

16

### TUNA TARTAR 17

raw tuna, avocados, soy, sesame oil, wasabi mayo

### EMPANADAS 5

spinach, beef, chicken, ham and cheese

### TUNA CARPACCIO 19

wasabi, sesame oil, capers, lemon zest black olives, hard boiled eggs

### ARTICHOKE HEARTS WITH AVOCADO 19

3 warm artichoke hearts filled with avocado, roasted tomatoes and fresh basil

## SOUPS AND SALADS

### COBB SALAD 18

iceberg lettuce, taggiasca olives, roasted tomatoes, avocado, crispy bacon, crumble blue cheese, hard boiled eggs

*add chicken or shrimp \$6*

### PROTEIN QUINOA SALAD 16

served with tomatoes, hard boiled eggs, arugula and walnuts

### MEDITERRANEAN SALAD 16

roasted tomatoes, red onion, cucumber, olives feta cheese, chickpeas served over iceberg lettuce

### GREEK SALAD 17

Feta cheese, black olives, tomatoes, cucumbers, sea salt, oregano, lemon zest and olive oil

### CAESAR SALAD 14

*add chicken or shrimp \$6*

### ROASTED EGGPLANT AND ARTICHOKE SALAD 17

Toasted almonds, feta cheese, roasted tomatoes, red onions, chickpeas, lemon olive oil

### LIGHT TUNA SALAD 15

### SPICY ASIAN TUNA SALAD 16

Sesami, tamari, carrots, cilantro, lemon scallions, light mayo, cayenne pepper on a bed of baby arugula

### SOUP OF THE DAY 8

# ENTREES

*Served with two sides*

## Steaks

ANGUS FILET MIGNON 10 OZ 55

NEW YORK 14 OZ 45

RIB EYE PRIME 24 OZ 69

Angus

CRISPY VEAL MILANESE 23

thin breaded veal

CHURRASCO SKIRT STEAK 43

## Chicken

POLLO AL CHAMPIGNON 25

half deboned chicken with mushroom sauce

POLLO AL MATTONE 25

half deboned chicken with demi glace

CHICKEN LIVORNESE 25

tomato, garlic, capers, black olives, onion, fresh herbs

CHICKEN PAILLARD 22

grilled very thin chicken breast

CHICKEN PARMESAN 23

breaded chicken breast with mozzarella parmesan and tomato sauce

## Fish

BLACKENED SALMON 27

served with pineapple sauce on top

SALMON A LA PLANCHA 27

avocado relish

SAKU RARE TUNA TATAKI 29

served with mushrooms and spinach

MEDITERRANEAN BRANZINO 39

artichokes, olive oil, lemon, capers, tomato

BRANZINO 38

lemon, olive oil and herbs

# PASTAS

## **SPINACH AND RICOTTA RAVIOLI 24**

fresh pomodoro sauce

## **QUINOA RISOTTO 23**

scallions, onions, asparagus, tomato, peppers made with olive oil and parmesan cheese

*add shrimp, chicken or beef 6*

## **SPAGHETTI AMATRICIANA 22**

bacon, garlic, peperoncini, basil, tomato sauce

## **PAPPARDELLE BOLOGNESE 22**

## **SPAGHETTI PUTTANESCA 22**

black olives, anchovies, garlic, tomato, basil

**SEDANINO GLUTEN FREE AVAILABLE**

# BOWLS AND WOKS

## **Bowls**

## **TUNA, SHRIMP OR CHICKEN 22**

served with your choice:

- of white rice or quinoa,

-with carrots, tomato, cucumber, avocado, and hummus

## **Woks**

## **CHICKEN, BEEF OR SHRIMP 22**

your choice of soba noodles or white rice with carrots, tomato, peppers and onions

# SIDES a la carte

## HOUSE SIDE SALAD 7

Greens, tomato, cucumber, onions, carrots  
olive oil balsamic

## TRUFFLE FRIES 8

## SWEET POTATO FRIES OR ROASTED 7

## ROASTED POTATOES 7

## MASHED POTATOES 7

## PASTA (SPAGHETTI) OR SEDANINO GLUTEN FREE 9

red sauce, panna or olive oil

## VEGETABLES 8

## ASPARAGUS 8

## SAUTED SPINACH 8

# DESSERT

## PISTACHIO CHEESE 11

## BABA AL LIMON 12

served warm with vanilla gelato

## COPPA PISTACHIO 12

## GELATO 9

pistachio, vanilla, chocolate

