

Soups

➤ *Onions Soup & Gruyere Gratinee* \$9.50 *New*

Cream of Cassava & Tuffle Oil \$8.75

Served with croutons

Appetizer

Spinach au Gratin \$11.00

Sautéed spinach, chorizo, toasted pita & gruyere au gratin

Cider Asturian Chorizo \$9.95

Spanish sausage, garlic, virgin extra olive oil & Cider

➤ *Octopus alla Gallega* \$17.95

Poached in virgin extra olive oil, paprika and steam potato

Cod Fish & Seafood Cassoulet \$13.95

Fresh codfish, mussel, shrimp, creaming white wine sauce & Gruyere cheese

➤ *Mussels' alla Marinara* \$14.95

Sautéed with fresh garlic, extra virgin olive oil, white wine, spicy tomato sauce

Seared Scallop & Rose Syrup \$9.95

Over zuquini carpaccio & lime creaming sauce

Portobello, Chorizo, Clam Cassoulet \$13.00

Sautéed mushroom, chorizo, clam & garlic-tomato sauce

Shrimp in Garlic-Olive Oil \$12.95

Poached shrimp in virgin extra olive oil, sliced garlic, red pepper flakes & crostini

Baked Camembert Cheese \$9.95

Topping of caramelized onions & rosemary crostini

Beef Carpaccio \$10.25

Thin sliced beef tenderloin, arugula, parmesan, virgin extra olive oil & fried carpers

Pear Carpaccio \$9.75

Thin sliced of pear, blue cheese, raspberry, arugula, virgin extra olive oil & black chocolate

❖ *Tuna Tartar** \$15.00

Fresh yellowfin tuna, avocado, chive, sesame seeds, spicy-mayo & mini casava

➤ *Provoletta* \$11.95

Provolone cheese, porobello mushroom, bacon melted in clay pot & rose pepper costini

Moussaka \$12.00

Roasted eggplant, lamb ragout, heavy béchamel au gratin & pita bread

Salad

The Romaine \$12.00

Crispy romaine, bacon, herbs croutons, grana padano cheese toss with our house creaming dressing

Add chicken \$5.00 shrimp, anchovies or seared calamari \$7.00

Capresa Di Buffala, Tarragon Pesto & Fleur de Sel \$16.50

Mozzarella cheese, globe tomato and creaming tarragon pesto

Pear & Blue cheese \$13.95

Greens, pears, fried onions, crispy bacon, over beet carpaccio & blue cheese dressing

Goat Cheese Salad \$14.75

Mescalina, caramelized walnut, warm crispy goat cheese, balsamic-dijon vinaigrette

Crispy baby Octopus-Mandarin & Feta Cheese Salad \$13.95

Baby greens, fried octopus, mandarin, crumbled feta cheese and citric dressing

Spicy Village \$12.95

Greens, chicken, ham, bacon, corn, red onions, tomatoes, emmental, dried basil & honey-spicy dressing

Prime, Angus Steaks & Chop

All of our Steaks, are Age 28 Days is Prepared "Pittsburgh-style" with a Charred Exterior

❖ Bone -In Prime Ribeye

22 Oz \$47.00 28 Oz \$60.00 32 Oz \$75.00 48 Oz \$99.00

❖ Bone - In Beef Tenderloin Angus 16 Oz \$70.00

❖ Bone - In New York Strip Angus New

28 Oz \$43.00 32 Oz \$55.00 40 Oz \$65.00

Bone - In Veal Chop

16 Oz \$40.00

Sides

Steak Cut French Fries \$7.00

Onions Straws \$7.00

Grill Vegetables \$9.00

Creamed Corn-Bacon au Gratin \$9.00

Sautéed Mushrooms \$8.00

Creamed Garlic Spinach \$8.00

Meats & Games

❖ Filet Prime au Poivre \$45.00

10 oz Beef tenderloin prime, black peppercorn- crusted pomodori risotto & raisin-bordeaux sauce

➤ Braised Beef Short Rib Angus alla Milanese \$18.50 New

Slow cooked in red wine-demi, saffron risotto & pecorino cheese

Veal Scaloppine with Pigeon Pea \$15.95

Mozzarella cheese, sweet plantain, parmesan pigeon pea stew & gorgonzola cheese sauce

❖ Seared Skirt Steak \$17.95

Angus skirt steak, french fried, sautéed veggies & mojo verde sauce

❖ Acentos Burger \$19.50

12 oz angus beef, portobello mushroom, caramelized onions, porcini-gorgonzola fondue & arugula salad

Beef Bourguignon \$15.75

Braised beef with red wine, mushroom & veggies over steamed basmati rice

❖ Rack of Lamb, Parmesan Crusted & Oporto Reduction \$36.95

Seared and parmesan crusted with roasted garlic mash potato and Oporto wine reduction

Braised Lamb Shank & Sun-Dried Risotto \$24.50

Braised lamb shank with red wine & sun dried tomato-gruyere creaming risotto

Duck Confit with Gratin Dauphinois \$22.95

Crispy leg duck, potato gratin & orange sauce

Pastas & Risotto

Spanish Vongole Linguini \$18.25

Sautéed little neck clam, chorizo, red pepper, parsley & garlic white wine

Ripe Plantain Gnocchi with Lobster & Grain Dijon Sauce \$17.95

Crumble lobster tail meat with run and grain dijon sauce
Gnocchi - Shrimp á la Florentine \$16.25

Potato gnocchi, sautéed shrimp, spinach, mornay sauce & smoked gouda cheese

Pears Chardonay, Ricota & Pistacio Raviolis \$16.95

Poach pear, roasted pistaccio creaming truffas sauces

Goat Cheese Raviolis \$17.95

Zucchini, cheese, walnut stuffed, saffron-portobello sauce

Lobster Raviolis, Tomato-Capers Sauce \$18.95

Homemade raviolis, spiny lobster meat stuffed veggie

Lobster-Shiitake Risotto \$27.95

Lobster meat, shiitake, Dijon & Brandy creaming sauce

Seafood Risotto \$25.95

Shrimp, mussel, clam, cod fish, scallops, tomato sauce

Scallops, Italian Sausage Risotto \$24.00

Sausage, scallops, portobello, saffron & tamarind reduction

Fish & Seafood

Salmón Filet au Broil \$20.95

Sweet chili sauce marinated, grain salad, Japanese coleslaw & lime djion-truffle dressing

Tuna Steak \$23.95

Seared yellowfin tuna, camembert-shiitake risotto & teriyaki reduction

➤ *Black Cod Fish, White-Sake Miso Glace & Soba Noodles* \$23.75

Broiled filet with galce and toss noodles with cashews and sweet-sour chili sauce

Sea Bass Filet Spinach & Saffron Vanilla Sauce \$26.95

Seared filet, yam (mapuey) pure and sautéed spinach

Shrimp-Calamari Juice Rice \$16.95

Sautéed shrimp, calamari, saffron Arborio, white wine and seafood sauce

❖ *Clam Bowl* \$16.95

Sautéed little neck clam in garlic tomato spicy white wine consommé & french fried

Dessert

Chocolate Fondant \$15.95

Warm and soft cake & vanilla praline ice cream

Coconut Dreams \$8.95

Coconut creaming cheese custard, drunken layer cake & sweet coconut run sauce

Vanilla Creme Brulee \$7.95

With burned brown sugar

➤ *New Dishes*

❖ *Spicy*

The US price & tax not included

❖ These items may be served raw, undercooked or cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.