

## 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, portobello mushroom, bacon melted in clay pot & rose pepper crostini

*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.