

DINNER

INSALATE

DEL ORTO baby greens, tomatoes, red onions, peas and garlic balsamic vinaigrette 6

CAPRESE tomatoes, pesto and mozzarella 9

CAESAR AL TORO smoked paprika croutons, tomatoes and cabral dressing 7

PASTA

LINGUINI CARCIOFIA LA ROMANA artichokes, sautéed pears, roasted garlic with a touch of tomatoes and white wine 19

CAPELLINI BOLOGNESE with the finest homemade meat sauce 19

RIGATONI A LA MURCIANA chorizo meat sauce, artichokes, diced roasted zucchini, sofrito, smoked paprika and a touch of tomatoes 20

TRUFFLED CHEESE SACCHETTI handmade light pasta filled with ricotta, mozzarella and black truffles—your choice of two sauces:

- CAPRICHOSA tomatoes, panchetta, roasted shrimp and basil 23
- PESTO basil, walnuts and zucchini 19

TERNERA TORTELLACCI LA CASTELLANA handmade pasta filled with veal ragout, finished with roasted garlic, plums, shallots and madeira wine 21

ESPESIALIDAD DE LA CASA

PAELLA A LA VALENCIANA mussels, shrimp, chicken and chorizo 24

PAELLA A LA TIERRA chicken, chorizo, pork and pancetta 23

ARROZ CON POLLO spanish chicken and rice with pimientos and peas 20



MEAT & POULTRY

TERNERA A LA SEVILLANA pan-seared veal scaloppine drizzled with light rustic carrot sherry sauce and green olives—served over a bed of fried string beans 22

VITELO CALABRESE pan-seared veal topped with mozzarella, and roasted portobello, finished with marsala over roasted potatoes 21

SALOMILLO DE CERDO A LA BILBAINA a roasted pork tenderloin stack topped with oven-roasted tomatoes, garlic, fresh herbs and a madeira wine cabrales cheese sauce—over carrot purée 22

SCALOPINI DE POLLO PIMONTESE chicken fillet roasted with white wine, garlic, plums and onions over carrot purée 19

*Parties of 10-15 may enjoy a roasted suckling pig 'Spanish Style' by special request—please inquire! (April through December)

DEL MAR *(from the sea)*

CATCH OF THE NIGHT (THREE CHOICES OF SAUCE) 23

RUSTIC SEVILLANA SAUCE made with roasted carrots, saffron, shallots and madeira wine

SALSA VERDE SAUCE made with a medley of fresh herbs, garlic and olive oil

LIVORNESE SAUCE made with olives, capers, tomatoes, white wine and olive oil

GAMPAS DEL FUEGO roasted shrimp and tomatoes, parsley, diced roasted peppers, smoked paprika, red chili flakes, madeira wine and olive oil over roasted potatoes 21

CONTORNI *(sides)*

PASTA NAPOLETANA made with a roasted tomato sauce 6

PASTA AGLIO E OLIO made with olive oil, crushed hot red pepper, garlic and parmesan cheese 6

PAN ROASTED VEGETABLES 7



*APOLOGIES, WE DO NOT SEPARATE CHECKS FOR PARTIES OF 8 OR MORE.

*VEGETARIAN REQUESTS ARE AVAILABLE—PLEASE INQUIRE

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness—especially if you have certain medical conditions.