

Appetizers

Argentinean Beef Empanadas *(Malbec Wine)* **9**

Juicy seasoned ground beef with onions, garlic & raisins stuffed in a pastry turnover, served with a tangy chimichurri sauce on the side.

Funghi alla Zambrano *(Torontes Wine)* **8**

Four baked mushroom caps stuffed with sweet italian sausage, parmesan cheese, & french pernod liquor, topped with melted provolone cheese.

***Spanish Tapa** *(Pinot Gris Wine)* **8**

Melted spanish manchego cheese, savory chorizo, sweet roasted red pepper & grilled ciabatta bread .

Maine Crab Cakes *(Pinot Noir Wine)* **9**

Two pan-seared fresh maine crab cakes, lightly breaded, seasoned & served with a roasted red pepper puree.

***Risotto Latino** *(Chardonnay Wine)* **8**

A marinated then grilled giant fresh portabella mushroom cap topped with a melody of rice, cheddar cheese, spinach, basil pesto & roasted pine nuts.

Soups

***Cream of Tomato Basil** **cup 4 bowl 5**

House favorite, a creamy soup with the flavors of tomato & basil.

***Cuban Black Bean Soup** **cup 5 bowl 6**

Served with a scoop of mojo made of green pepper, onion, garlic & olive oil

New England Style Clam Chowder **cup 5 bowl 6**

A rich creamy soup with minced clams, onions & potatoes

Salads

Mesclun Salad **9**

A delightful blend of greens, caramelized peanuts, sweet dried apple slices & maple balsamic vinaigrette topped with goat cheese.

Caesar Salad

8

Crisp romaine lettuce & seasoned croutons tossed with caesar dressing, & sprinkled with freshly grated parmesan cheese



Entrees

½ Portions

***Fettuccini Fresco** (*Sauvignon Blanc Wine*) **17 10**

Imported italian fettuccini prepared with olive oil, garlic, pine nuts, pepperoncini & fresh basil all sautéed together with parmesan cheese.

Pork Schnitzel (*Pinot Gris Wine*) **18**

Pork tenderloin pounded thin, breaded and pan-seared golden brown finished with lemon butter sauce, served with the potato of the day.

Cashew Chicken (*Chardonnay Wine*) **19 12**

Two pan-seared golden brown cashew coated breasts of chicken accompanied by a sweet apricot sauce, served with the potato of the day.

Argentinean Style Steak (*Malbec Wine*) **26**

A seasoned, slowly char grilled, 12oz. center cut new york sirloin with a tangy Chimichurri sauce consisting of chopped red peppers, garlic, parsley, scallions, olive oil & balsamic vinegar, served with the potato of the day.

***Pollo Asado con Frijoles** (*Riesling Wine*) **18 11**

Two tender boneless breasts of chicken rubbed with latin spices then grilled served over a bed of rice and black beans with plantain.

Gaucha Style Lamb (*Cabernet Sauvignon Wine*) **24**

A leg of lamb marinated in a north argentinean chimichuri with malbec wine, roasted & finished with a mint sauce, served with the potato of the day.

Fettuccini Bolognese (*Syrah/Shiraz Wine*) **19 12**

Imported italian fettuccini mixed with tender minced pork & our own slowly simmered tomato sauce.

All entrées include our homemade bread and fresh vegetable of the day

Any dish with * is vegetarian or can be made vegetarian



From the Sea

***Fettuccini Fruto de Mare alla Vodka** (*Torontes Wine*) **24 15**

Lobster, shrimp & scallops sautéed with a pink vodka cream sauce mounded over imported italian fettuccini.

Cioppino Seafood Stew (*Syrah Wine*) **22**

A fish stew made with tomatoes, shrimps, scallops, mussels, salmon & rustic croutons.

Salmon Portuguese (*Syrah/Shiraz Wine*) **23 14**

A fillet of fresh farm raised salmon braised in olive oil, onions, garlic, green olives, tomato & port wine, served with rice.

Sea Scallop Fromage (*Chardonnay Wine*) **22**

Fresh scallops sautéed with mushrooms & shallots, baked with swiss cheese & a touch of white wine, served with rice.

Chicken New England (*Pinot Gris Wine*) **21 13**

Two pan-seared breasts of chicken topped with succulent lobster meat in a tarragon cream sauce, served with rice.

***Farfalle Gamberoni** (*Pinot Noir Wine*) **19 12**

Sautéed shrimp infused with a pesto cream sauce, portabella mushrooms, roasted red peppers, parmesan cheese & farfalle pasta.

Spanish Paella (*Pinot Gris Wine*) **26**

A seafood rice dish from spain with chicken, pork, chorizo (spanish sausage), scallops, shrimp & mussels. All cooked together on imported paella pans to create an authentic & unforgettable taste & experience. (allow extra time for this dish)

Our meals are prepared with care and to order please be patient

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.