

# LUNCH MENU

## SANDWICHES & PANINIS

*Choose salad or fries*

### Chicken Pesto 14.00

Grilled chicken breast, pine-nut basil pesto, avocado and fontina cheese.

### Meatball Sandwich 15.00

Homemade meatballs in pomodoro sauce, finished with provolone cheese.

### Italian panini 15.00

Fresh cold cuts (salami, prosciutto, hot capitol, mozzarella). Provolone cheese, mixed greens, tomatoes, red onions and Italian vinaigrette.

## PIZZA

### Pepperoni 16.00

Imported pepperoni, tomato sauce, mozzarella cheese, and basil.

### Carne Asada 18.00

House special tomatillo sauce, mozzarella cheese, thin grilled skirt steak sautéed pico de gallo.

### Chorizo 18.00

Tomatillo special sauce, crumbled chorizo, mozzarella cheese, purple onions, avocado cream aioli.

### Margherita 14.00

Marinara sauce, Fresh Mozzarella, Roma tomato, fresh basil and oregano.

### Carnitas y Chicharron 18.00

Pulled pork carnitas, with mozzarella cheese, homemade green sauce, and crumbled chicharron.

### Gamberi Pizza 18.00

Sautéed large gulf shrimp, sun-dried tomatoes, basil pine nuts pesto and baby arugula.

### Vegetarian 14.00

Marinara sauce, vegetables, baby spinach, and mozzarella cheese.

## SALADS

### Caesar 8.00

Romaine hearts and rustic croutons lightly tossed in our creamy house Caesar dressing and parmigiana reggiano.

### Caprese 15.00

Heirloom tomatoes, mozzarella dibuffalo and fresh basil finished with a balsamic drizzle (roasted peppers).

## PASTA

### Spaghetti Meat Balls 18.00

Spaghetti pasta with pomodoro sauce, homemade Italian meatballs & fresh basil.

### Quattro Fromaggio Ravioli 18.00

Ravioli stuffed with fontina, mozzarella, ricotta & parmesan cheese simmered in a truffle cream sauce.

### Linguini Vongole (Red or White) 18.00

Homemade linguini tossed with butter, garlic, white wine, clam juice, pomodoro, guanciale and finished with a drizzle of EVOO.

### Vegetable Pasta 17.00

Sautéed seasonal vegetables with evoo, vegetable stock, Italian herbs. Served with penne pasta.

### Pesto 17.00

Parmesan, pine-nut basil pesto, roasted tomatoes, penne pasta.

### Fettucine Alfredo 18.00

Fresh homemade fettucine tossed with our creamy Alfredo sauce topped with parmesan cheese.

### Rigatoni puttanesca 17.00

Pomodoro, Klamath olives, capers, garlic, anchovies and oregano.

### Cacao e Pepe 17.00

Spaghetti pasta, sautéed with cracked peppercorn blend, butter and pecorino romano.

### Pollo Con Rajas y Crema Pasta 17.00

Chicken sautéed with fresh Chile Padilla strips, corn, shallots, tossed in our unique cream sauce and homemade spaghetti topped with parmesan cheese and cilantro.

## POLLO

*All chickens are served with vegetables and pasta*

### Parmigiana 18.00

Chicken lightly breaded, and baked with mozzarella and pomodoro sauce. Finished with fresh shaved parmesan and basil.

### Picatta 18.00

Chicken sautéed in EVOO, white wine, lemon and capers.

### Marsala 18.00

Chicken sautéed in EVOO, mushrooms, shallots, basil and Marsala wine.

### Milanese 18.00

Lightly breaded chicken cutlet with arugula, tomatoes and shaved parmesan.

## PESCE

### Salmon 21.00

Pan seared salmon with sautéed seasonal vegetables, medley potato, and capers bearer blend sauce.

## VEALS

*All veals are served with vegetables and pasta*

### Parmigiana 23.00

Veal lightly breaded and baked with mozzarella and pomodoro sauce, finished with fresh shaved parmesan and basil.

### Veal Marsala 23.00

Sautéed scalloping with wild mushrooms, shallots, reduced in Marsala wine and finished with fresh basil sprigs.

### Veal Picatta 23.00

Veal scalloping with sautéed capers, lemon, butter and white wine.

**ASK YOUR SERVER ABOUT  
SPLITTING YOUR CHECK.**

#### \*CONSUMER ADVISORY

The consumption of raw or undercooked food of animal origin such as eggs, milk, beef, pork, lamb, fish, poultry, shell stock, etc. may increase the risk of food borne illness especially young children, the elderly, and individuals with certain medical conditions.



# LUNCH

## MEXICAN FUSION



*Served Monday thru Friday  
11:00 am to 4:00 pm (Except on Holidays)  
Prices include a non-alcoholic beverage  
and one refill. All dishes are served  
with rice, beans, soup and most  
include tortillas.*

### 14.00

- 1. Green chile pork and bean Burrito**
- 2. Chimichanga** Beef or Chicken, and beans.
- 3. Beef and bean Burrito**
- 4. Taco Salad**  
A large flour tortilla shell with beans, chicken or beef, lettuce, pico de Gallo, guacamole, cheese and sour cream.
- 5. Tacos (2)** Beef or Chicken  
Came Asada or Pork al Pastor **+2.00**
- 6. Enchilada Tarasca** Filled with cheese, Beef and Chicken.

### 15.00

- 7. Cheese Enchilada and Beef Taco**
- 8. Chile Colorado** (Beef)  
Steak in small chunks, sautéed in red sauce, made with dried chiles de árbol, Guajillo, fresh tomato and spices.
- 9. Chile verde** (Pork)  
Lean pork simmered in our delicious green salsa made with tomatillos, green peppers, onions, cilantro, fresh garlic and different spices.
- 10. Pollo Michoacán**  
Chicken breast cut and simmered into our delicious española sauce made with tomatoes, garlic, onions, celery and green olives.
- 11. Enchiladas (2)**  
Cheese, Chicken or Beef **+1.00**

### 16.00

- 12. Pollo Sarandeado** (Chicken)  
Grilled chicken breast basted with Sarandeado sauce, a selection of dried chiles, secret spices, and blended with a touch of mayonnaise.
- 13. Pollo al Mojo de Ajo**  
Chicken breast fillet, cooked in olive oil and wine, simmered in our delicious fresh garlic sauce, and slices of Guajillo pepper.
- 14. Pollo Amador Castillo**  
Chicken breast, marinated overnight in a sauce made with achiote, fresh garlic onions, dried red chiles, vinegar and secret spices.
- 15. Pollo Correteado**  
Broiled Chicken breast fillet sautéed in a little olive oil, garlic, onion, tomatoes, cilantro, and jalapeños. Topped with melted Monterrey jack cheese.
- 16. Pollo con Rajas y Crema**  
Grilled chicken breast, sautéed in a little olive oil, onions and fresh roasted pasilla strips in a cream sauce.
- 17. Gallo al Coñac**  
Fillet of chicken breast, sautéed in olive oil, mushrooms, a bit of sour cream, onions, spices and cognac.
- 18. Fajitas de Pollo**  
Fajitas chicken Stir-fried with green, red and yellow chiles, onions, cilantro and tomato on a sizzling plate. Served with guacamole and sour cream.
- 19. Carnitas** (Pork)  
Lean pork, marinated with fresh oranges and spices. Slowly cooked in its own juices until tender. Served with chiles toreados, and avocado sauce.
- 20. Carnitas a la Mexicana**  
Lean Pork, sautéed with onions, tomatoes, jalapeños and cilantro.

### 17.00

- 21. Tacos de pescado** (Fish)  
2 Fish tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de Gallo, sliced avocado, and special sauce.
- 22. Tacos de Camarón** (Shrimp)  
2 Shrimp tacos deep fried, or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, slice avocado and special sauce.
- 23. Camarones Rancheros** (Shrimp)  
Large fresh Mexican Gulf shrimp sautéed in olive oil, cooked with a little Spanish sauce, onions, tomatoes, cilantro and jalapeños.
- 24. Camarones al Mojo de Ajo**  
Large fresh Mexican Gulf shrimp, pan-fried with garlic, slices of Guajillo pepper, lemon juice, wine and olive oil.
- 25. Camarones Sarandeados**  
Large fresh Mexican Gulf shrimp, basted with Sarandeado sauce, with a selection of dried chiles, and secret spices blended with a touch of mayonnaise.
- 26. Camarones con Rajas y Crema**  
Large fresh Mexican Gulf shrimp, sautéed in olive oil, onions, and fresh roasted pasilla strips in a cream sauce.
- 27. Camarones a la Diabla**  
Large fresh Mexican Gulf shrimp, sautéed in red sauce made with a combination of dried chiles, tomato, and a bit of ketchup.

### 19.00

- 28. Pescado Vallarta** (Fish)  
Fillet of fresh orange roughly, cooked in olive oil, white wine, peppers, onion, garlic, tomatoes, cilantro and green olives.
- 29. Pescado Playa Azul**  
White fish fillet, sautéed in our delicious Spanish sauce made with tomatoes, onions, jalapeños, peppers and secret condiments. Topped with melted Monterrey Jack cheese.
- 30. Pescado Ajillo**  
Fillet of fresh orange roughly pan-fried with chopped fresh garlic, olive oil, lemon juice, white wine and spices.
- 31. Steak Ranchero**  
New York steak in our Ranchera and verde sauce, covered with melted cheese and garnished with a jalapeño.
- 32. Puntas de filete Albañil**  
Juicy New York steak strips sautéed with onion, tomato, cilantro and jalapeños.
- 33. Carne Asada**  
Thin New York steak broiled with lemon juice and spices. Topped with sautéed tomatoes, onions, a little cilantro and jalapeños.
- 34. Fajitas Steak or Shrimp**  
(any combination add 2.00)  
Stir-fried with green, red, and yellow chiles, onions, cilantro and tomato on a sizzling plate. Served with guacamole and sour cream.