



Steak, Seafood & Pasta

Santa Cruz Restaurant Week \$25

FIRST COURSE

(Choice of)

Antipasto Vegetale

Assortments of grilled seasonal vegetables, chimichurri sauce

Gamberoni alla Griglia

Grilled prawns, Salmoriglio sauce, mango salsa, calabrese pepper

Beet Salad

Organic roasted beets, boiled eggs, scallion, cucumber, organic mixed greens Entrée

MAIN COURSE

(Choice of)

Pollo allo Zafferano

Chicken breast, sautéed in a garlic-saffron white wine cream sauce

Linguine Tuttomare

Homemade linguine, clams, mussels, prawns, scallops, calamari, fish, white wine tomato sauce

Porco Affumicato

House smoked pork ribs falling off the bone, pineapple barbeque sauce

DESSERT

(Choice of)

Semifreddo di “Dulce de leche”

Mascarpone-Vanilla ice cream, lemon cake, Original Dulce de Leche

Torta di cioccolato e fichi

Dark chocolate baked, figs, zinfandel syrup

Vegan option available

This menu does not include beverage, tax and tips