

ALMUERZO

APERITIVOS PARA LA MESA APPETIZERS FOR THE TABLE

PROSCIUTTO DI PARMA, BURRATA, TOMATE, ALCAUCIL Prosciutto di parma, burrata, tomatoes, artichokes, Maldon sea salt	16.99
PROVOLETA PARRILLERA Grilled Argentine provolone cheese, fresh beefsteak tomatoes, oregano, extra virgin olive oil Add olives, red pepper and prosciutto 3.00	15.99
MOLLEJITAS DE RES Grilled sweetbread	12.99
EMPANADAS Homemade empanadas baked or fried - Beef, green olives & boiled eggs - Lamb, tomatoes & potatoes - Grilled chicken & tomato - Spinach & cheese	4.00 each / (4) 14.00
SOPA DEL DÍA Soup of the day	9.99

ENSALADAS AL PLATO BIG LUNCH SALADS

DE ARUGULA Arugula, fresh tomatoes and shaved parmigiano Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	12.99
DE ATÚN Canned Sicilian tuna, spring mix, fresh tomatoes, onions and olives with fine herbs vinaigrette	12.99
CAESARE Romaine lettuce, parmesan cheese, caesar dressing Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	12.99
ITALIANA Prosciutto, marinated eggplant, fresh mozzarella, tomatoes and spring mix Add grilled skirt steak 9.99 Add grilled chicken breast 6.99 Add tuna 6.99	12.99

PANINI O 1/2 PANINI & SOPA
PANINI OR 1/2 PANINI AND SOUP

SERVED ON RUSTIC BREAD

NEXT DOOR Classic panini with prosciutto di parma, mozzarella di buffalo, tomatoes, arugula, basil	12.99
MUFFALETTA Italian soppressata, salami, mortadella, provolone cheese, green olives, red and yellow peppers	12.99
VEGETARIANO Portobello mushrooms, grilled artichokes, olives, red and yellow peppers	12.99
TUNA Imported tuna, caper aioli, tomatoes and baby greens	12.99
SANDWICH DE POLLO Add bacon 3.00	14.99

DE LA COCINA
FROM THE KITCHEN

LASAGNA Meat and spinach lasagna with red or pink sauce	17.99
FETTUCCINE, CALABAZA A LA PARRILLA, HONGOS, ESPINACA, RICOTTA Fettuccini, grilled squash, mushroom, spinach, whipped ricotta	16.99
RIGATONI RUSTICANA CON PECHUGA DE POLLO A LA PARRILLA Rigatoni, free range grilled chicken, semi dried tomatoes, asparagus and creamy blue Stilton sauce	25.99
RAVIOLES DE ESPINACA Y RICOTTA CON TUCCO Spinach ricotta ravioli with beef tucco sauce	15.99

MILANESAS

SERVED WITH A SIDE DISH

MILANESA DE RES O DE POLLO Breaded beef or chicken milanese Add two fried eggs, capers and anchovies 2.00	17.99
MILANESA DE RES O DE POLLO A LA NAPOLITANA Breaded beef or chicken milanese with tomato sauce and melted fontina cheese	19.99

All our fried dishes are made with canola and cottonseed oils, which contain 0% trans fat.

CARNES A LA PARRILLA
MEATS FROM THE GRILL

ALL OUR GRILL MEATS ARE SERVED WITH A SIDE DISH
A FEW WORDS ABOUT OUR STEAK... WE PROUDLY SERVE
CERTIFIED ANGUS BEEF, RAISED BY THREE GENERATION FAMILY
RANCHERS. NATURALLY AGED FOR AT LEAST 21 DAYS.

PUNTA DE LOMO CON PROSCIUTTO A LA PARRILLA Tenderloin tips wrapped with prosciutto	10 OZ 19.99
PECHUGA DE POLLO DE GRANJA A LA MATONE, CON SALSA CRIOLLA Grilled free-range chicken Add sautéed mushrooms 4.00	21.99
SALMON A LA PARRILLA Grilled salmon	24.99
PICANHA CON MARINADO DE AJÍ PANCA Hand-cut culotte steak, with aji panca marinade	12 OZ 18.99
VACÍO DE NOVILLO ANGUS Hand-cut flap meat steak	32 OZ 49.00 / 18 OZ 29.00
TIRAS DE ASADO Hand-cut Argentine style Angus short ribs	12 OZ 19.99
GRAZIANO'S BUTCHER BURGER 100% beef burger, tomatoes, lettuce, sautéed onions and a fried egg Add Miami Smokers heritage bacon 3.00	12.99

SIDES 8.00

RISOTTO DE HONGOS PORTOBELLO O DE TOMATE Y ALBAHACA Portobello mushrooms risotto or tomato and basil risotto Add truffle oil 2.00	PURÉ DE PAPAS O DE BATATA Mashed potatoes or sweet potatoes
BATATAS FRITAS Fried sweet potatoes Add fried egg 2.00 Add truffle oil 2.00	PAPAS FRITAS House french fries Add fried egg 2.00, Add truffle oil 2.00
PAPAS GRATINADAS Gratin potatoes	POLENTA CON PARMESANO GRATINADO Polenta with gratin of parmesan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially to those whom have certain medical conditions. Please let your server know of any food allergies. 05.21.20

WINE BY THE GLASS

SPARKLING

Pommery Pop Pink	25.00
La Contessa Prosecco	19.00
Las Perdices Brut	15.00

WHITE & ROSE WINES BY THE QUARTINO

Rutini Encuentro Chardonnay	14.00
San Pedro de Yacachuya Torrontes	15.00
Mariflor Sauvignon Blanc	15.00
Cantina Lavis Pinot Grigio	12.00
Poggio Argentato Sauvignon Blanc, le Pupille	12.00
Rudi Wiest Rhein River Riesling	12.00
Cambria Chardonnay	12.00
Villa Sparina Charetto DOC	12.00

RED WINES BY THE QUARTINO

Mariflor Pinot Noir, Mendoza	17.00
Las Perdices "Don Juan", Mendoza	19.00
Rutini Malbec, Mendoza	14.00
Rutini Cabernet Sauvignon, Mendoza	14.00
Las Perdices ala Colorada Anelotta	19.00
Las Perdices Malbec	11.00
Las Perdices Cabernet Sauvignon	11.00
Fattoria le Puppille Morellino di Sacansano	11.00

SANGRIAS

PITCHER 49/GLASS 15

Malbec, Bombay Sapphire, Livenza Aperitif, Fresh Fruit	Prosecco, Saint Germain, Fresh Pears
Torrontes, Gracias a Dios Mezcal, Livenza Aperitif, Fresh Fruit	Beer, Cazadores Blanco Tequila, Livenza Aperitif, Grape Fruit