

KITCHEN CLOSSES 30 MINUTES
BEFORE OUR CLOSING TIME



PLEASE INFORM US ABOUT ANY
FOOD ALLERGIES OR FOOD RESTRICTIONS

HORS-D'ŒUVRE · STARTERS

AZEITONAS MARINADAS  
HOUSE MARINATED OLIVES *

5

HORNO · OVEN

EMPANADA DE PALMITO Y CALABAZA  
HEARTS OF PALM & BUTTERNUT SQUASH EMPANADA

13

EMPANADA DE BACALAO CON CREMA
COD CREAM EMPANADA

15

EMPANADA DE CARNE CON QUESO
BEEF & SPECIAL MIXED CHEESES EMPANADA

15

FLATBREAD VEGETARIAN 
DAILY FLATBREAD VEGETARIAN

11

FLATBREAD CARNIVORE
DAILY FLATBREAD CARNIVORE

13

FLATBREAD MIX (LISA'S FAV)
DAILY FLATBREAD VEGETARIAN & CARNIVORE MIX

14

TÁBUAS · BOARDS

FROMAGES - 1/2  
ARTISANAL CHEESE & SEASON GARNISHES PLATE*

13

FROMAGES  
ARTISANAL CHEESE & SEASON GARNISHES BOARD*

24

CHARCUTERIES & FROMAGES - 1/2 
CHEESE & CURED MEATS, SEASON GARNISHES PLATE*

14

CHARCUTERIES & FROMAGES 
CHEESE & CURED MEATS, SEASON GARNISHES BOARD*

26

PASTA

PASTA AL POMODORO RUSTICO  
PASTA WITH RUSTIC FRESH TOMATO SAUCE

15

PASTA AI GAMBERI & LIMONE
PASTA WITH PRAWNS & LEMON CREAM SAUCE

18

RAVIOLI FATTI A MANO 
MONTHLY CHEF'S COMPOSITION HOUSE MADE RAVIOLI

18

PASTA FRESCA CON RABO DE TORO
HOUSE MADE PASTA & 24 HOURS BRAISED OXTAIL AU JUS

20

SPECIALITÀ · VINIA

FROMAGE

**BURRATA AL PESTO
VIOLA E VERDE - 12**
BURRATA, WINE SALT,
PURPLE & GREEN PESTO* 

ROMEU & JULIETA - 12
BRAZILIAN CHEESE BREAD
& GUAVA SAUCE  

VEGGIE

PIMIENTOS ASADOS - 8
ROASTED SHISHITO PEPPERS
& SECRET AIOLI   

PISSALADIÈRE - 9
POLENTA BITES, ALICI OIL,
SAUTÉES SUMMER VEGGIES,
SPICES  

PESCE

POLPETTINE DE BRANZINO - 16
MEDITERRANEAN SEA BASS FISH CAKE
& CREAMY EDAMAME SUCCOTASH

BACALHAU AO FORNO - 20
PAN ROASTED COD, HONEY
ROASTED BUTTERNUT SQUASH
FLAN & LEMON SAGE NAGE 

CARNE

**RABO DE TORO
DE TEMPORADA - 19**
24 HOURS BRAISED OXTAIL
AU JUS & SEASON SIDES 

**MÉDAILLONS DE PORC
SUR L'ARC-EN-CIEL - 17**
ROASTED PORK MEDALLIONS,
APPLE-BRANDY RELISH, 
AUTUMN SLAW

SUCRÉS · SWEETS

AFFOGATO - 5 / VEGAN - 7
VANILLA GELATO DOSED WITH
CARAMEL ESPRESSO   

SORBET AU ROMARIN ET À L'HUILE D'OLIVE - 5
LEMON AND ROSEMARY SORBET,
FRUITY OLIVE OIL, SEA SALT   

DÔME AU CHOCOLAT - 5
CHOCOLATE SEMIFREDDO DOME, APRICOT,
CRÈME ANGLAISE, PISTACHIOS  

POT-POURRI (DESSERT FLIGHT) ALL 3 DESSERTS - 14 / **PAIR YOUR FLIGHT WITH DESSERT WINES** - (ADD) 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.