



HOME OF THE FETTUCCINE

Appetizers

Steamed Clams

- White Wine, Butter, and Olive Oil (18) \$ 8.00
- Marinara Sauce (18) \$ 8.00

Aguachile Alexis

- With Shrimp \$ 10.00
- Mixto Shrimp & Scallops \$ 14.00
- Fish Ceviche Alexis (4 tostadas) \$ 10.00
- Garlic Bread \$ 4.00

Home-Made Pastas

Fettuccine (cream, butter and parmesan cheese)

- Original Alfredo \$ 12.00
- With Shrimp \$ 16.00
- With Chicken \$ 15.00
- With Clams \$ 13.00

Tagliatelle alle Vongole *(white wine, garlic, olive oil and parsley)* \$ 13.00

Fish & Seafood Ciopino with Pasta \$ 16.00

Pappardelle al Pomodoro \$ 11.00

With Meatballs \$ 13.00

With Clams \$ 13.00

Pappardelle Bolognese Alfredo \$ 15.00

Half order of Pasta (Alfredo, Pomodoro, or But \$ 6.00

Salads

Alfredo Mixed Green Salad \$ 8.00

With Shrimp \$ 15.00

With Chicken \$ 14.00

With Fish (al Mojo de Ajo) \$ 13.00

Cesar Salad (Original) \$ 9.00

With Chicken \$ 14.00

Roquefort Salad (Danish Cheese, Tomato, Bacon) \$ 9.00

Half order of House Salad \$ 5.00

From the Land

Ribeye 350grs \$ 24.00

New York 250grs \$ 17.00

Land & Sea *(with jumbo shrimp)*

Ribeye 350grs \$ 29.50

New York 250grs \$ 24.00

Chicken Breast Cordon Blue (turkey ham & \$ 15.00
Accompanied by a baked potato and vegetables

From the Sea

Shrimp to Taste

Diabla \$ 16.00

Garlic \$ 16.00

Breaded \$ 16.00

Fish of the Day

Breaded \$ 10.00

Garlic \$ 10.00

Papillote \$ 12.00

Accompanied by rice and vegetables

Dessert

Carrot Cake With Cream Cheese with Dried Fruit \$ 3.50

Chocolate Cake with Spices \$ 4.00

Cheese Plate with Dried Fruit and Nuts (2 people) \$ 7.00

Wine Bottles

Malbec Argentino \$ 18.00

Cabernet Sauvignon Chileno \$ 20.00

Merlot French \$ 22.00

Wine by the glass (Merlot or Cabernet)

A Glass (6 oz) \$ 4.00

A Glass and a Half (9 oz) \$ 6.00

*All product is local, home-made and wild ca