

STARTERS

<p>ARGENTINIAN GARLIC PESTO FRIES \$6.00 Thin cut fries tossed with fresh garlic basil pesto and sprinkled with parmesan cheese</p>	<p>EMPANADA TRIO \$9.00 A trio of crispy house-made empanadas; choice of beef & chicken</p>
<p>TOMATO BASIL BRUSCHETTA \$8.50 Roma tomatoes with garlic, basil, Olive oil, balsamic on an herb toast</p>	<p>GRILLED SHIITAKE & OVALINI \$11.50 Grilled mushrooms, red onions, arugula, mozzarella and a basil pesto drizzle</p>
<p>CALAMARI FRITTI \$11.00 Served with a house blend of roasted red peppers, tomato basil for dipping, lemon</p>	<p>STEAMED MUSSELS APPETIZER \$10.50 FRENCH Style -shallots, white wine, tomatoes, lemon butter sauce ITALIAN Style - tomato, garlic, basil, Italian parsley, white Wine with crusty bread M/A</p>
<p>GOAT CHEESE BRUSCHETTA \$10.50 Three flavors of goat cheese balls (poppy seed, paprika and fennel seed) with wilted arugula and peperonata on a crispy crostini</p>	

SALADS

<p>CAESAR SALAD Half 6.95 Full 10.95 Fresh romaine lettuce, croutons, and shredded parmesan cheese + Add: Anchovies 1.75, Chicken 5.00, Shrimp 8.00 (4)</p>	<p>HOUSE SALAD \$6.50 Romaine lettuce, tomatoes, cucumbers, red onions choice of italian, ranch or blue cheese dressing</p>
<p>ROMAINE WEDGE SALAD \$9.95 Romaine hearts topped with blue cheese dressing, crispy bacon, candied walnuts and chopped tomatoes</p>	<p>ARUGULA & HEARTS OF PALM \$8.95 Baby arugula, mandarin slices, hearts of palm with an orange vinaigrette</p>
<p>HARVEST SALAD \$12.95 A mixture of farro, roasted corn, quinoa ,roasted peppers, dried cranberries, and edamame served over arugula, mandarin oranges with a lime dressing + Add: Chicken 5.00 Shrimp 8.00 (4)</p>	<p>CHOPPED SALAD \$13.95 Chopped romaine, fresh basil, salami, chicken, shredded mozzarella, garbanzo beans, tomatoes, tossed in a herb vinaigrette</p>

SOUPS

<p>SOUP D'JOUR Cup 4.50, Bowl 6.50 Check with your server for today's selection</p>	<p>FRENCH ONION \$7.00 Caramelized onions, simmered with red wine and a rich beef broth served in a crock with a Gruyere crouton gratin</p>
<p>GOULASH SOUP BOWL \$7.00 Beef, vegetables, potato in a paprika onion broth</p>	

For Credit Card Payment we require a minimum of 15.00. No AMEX.
Before placing your order, please alert your server to your food allergy.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions.

ENTRÉES

All our Entrées are served with their Traditional Sides. Substitutions subject to additional charge. Split Charge 7.50

Add a House Salad, Caesar Salad or Soup of the Day to any Entrée for just 3.95

OUR ARGENTINIAN AND ITALIAN DELIGHTS

SPAGHETTI AND MEATBALLS	\$14.50	LINGUINE AND BROCCOLI	\$15.95
Home made meatballs served in our traditional marinara sauce		Broccoli crowns tossed with fresh garlic and olive oil, served over linguine pasta	
SHRIMP PASTA LA CHECCA	\$18.95	+ Vegetarian	
Shrimp sautéed in a garlic, white wine and lemon sauce with fresh tomatoes and basil tossed with linguine pasta		PENNE PASTA PUTANESCA	\$16.50
PASTA BOLOGNESE	\$14.50	Tomato sauce with capers, olives, red chili flakes, anchovies and garlic	
A simmered blend of Italian sausage, beef and tomatoes with fresh herbs		ARGENTINIAN GRILLED CHICKEN	\$16.50
GNOCCHI BOLOGNESE	\$17.50	Grilled half chicken marinated with chimichurri served with fries and a tomato-oregano salad -Gluten Free	
Potato dumplings served with our home made meat sauce		PATAGONIAN STEW	\$20.50
 EGGPLANT NAPOLEON	\$18.95	Morsels of lamb, beef and homemade sausage simmered in a wild mushroom and Malbec sauce with a baked mashed potato and Calafate berry crostini	
Breaded eggplant layered with marinated portobello mushrooms, basil, roasted peppers, burrata, over a bed of wilted arugula, topped with tomato basil sauce & a pesto drizzle		ARGENTINIAN SKIRT STEAK	\$28.00
side pasta with tomato basil sauce		Argentinian "Asado salt" seasoned grass-fed skirt steak served in a traditional Argentinian style with fries, chimichurri, and mixed greens with onions and tomatoes	
+ Vegetarian		+ Gluten Free	
 SPINACH & RICOTTA CANNELLONI	\$18.50	CHICKEN FLORENTINE	\$19.95
Homemade pasta rolled with spinach, parmesan cheese, ricotta, fresh herbs, béchamel and tomato basil sauce		Sautéed spinach, white wine lemon sauce baked with mozzarella served with mashed potatoes and vegetables	
+ Vegetarian		CHICKEN PARMIGIANA	\$16.95
GAUCHO PASTA	\$16.50	Breaded chicken breast baked with tomato basil and mozzarella cheese served with side pasta marinara	
Home made sliced Argentinian sausage, mushrooms, peas, garlic, cheese in a white wine marinara sauce with Penne pasta		+ Veal add 4.00	

CHEF'S FAVORITES

FISH & CHIPS	\$14.50	MEAT LOAF	\$16.95
Panko crusted and fried Sole served with cole slaw, fries and tartar sauce		Home made meat loaf topped with a pepper corn mushroom sauce and french fried onions served with mashed potatoes and vegetables	
GRILLED SHRIMP & VEGGIE CAPRESE	\$19.50	SOLE RUSTICA	\$19.50
Grilled shrimp layered over tomatoes, Ovalini mozzarella, fresh basil with grilled zucchini and a fig balsamic drizzle		Sole, baked with tomatoes, artichoke hearts, capers, and garlic and kalamata olives served with vegetables and mashed potatoes	
+ Gluten Free			

OUR GERMAN DELIGHTS

<p>MUSHROOM SPÄTZLE \$17.50 Home made German noodles tossed with shiitake & Portobello mushroom, roasted onions baked with Gruyere cheese, sweet red cabbage - Vegetarian</p>	<p>WIENER STYLE SCHNITZEL \$17.50 Tender and crisp breaded pork loin served with sweet red cabbage, fries, lingonberry sauce,lemon + Veal add 4.00</p>
<p>HAM AND CHEESE SPÄTZLE \$17.50 Homemade German noodles with Black Forest ham, onions and baked with Gruyere cheese, sweet red cabbage</p>	<p>JAEGER SCHNITZEL "HUNTER STYLE" \$20.50 Breaded pork loin topped with a tarragon mushroom sauce served with mashed potatoes and sweet red cabbage + Veal add 4.00</p>
<p>BEEF GOULASH WITH SPÄTZLE \$19.50 Tender morsels of beef in an onion paprika sauce served over homemade German noodles + available Gluten Free (with mashed potatoes)</p>	<p>SAUERBRATEN "POT ROAST" \$19.95 German pot roast served with Spätzle and red cabbage</p>
<p>ROULADEN "GERMAN STUFFED BEEF ROLL \$22.50 Tender stuffed beef rolled with pickle, bacon, onion, mustard and braised with root vegetables served sweet red cabbage and spaetzle + upon availability</p>	<p>GERMAN SAUSAGE PLATTER \$19.50 One Nürnberger Bratwurst, one Polish sausage with red cabbage, sauerkraut and french fries or potato salad + Gluten Free</p>

SIDES & SUBS

Side of Spätzle with Butter 3.50	Side of Spaetzle with mushrooms & cheese 5.50
Side of Red Cabbage 3.50	Side of Fries 3.50
Side of Mushroom Sauce 3.50	Side Vegetable 3.50

DESSERTS

<p>BREAD PUDDING \$6.50 Traditional bread pudding with cranberries, vanilla, cinnamon served with a warm bourbon vanilla sauce</p>	<p>TARTUFO DE CHOCOLATE \$7.50 Chocolate ice cream with finely chopped hazel nuts, filled with custard and covered in coco powder. Topped with whipped cream</p>
<p>LEMON TORTE \$7.50 Moist lemon torte with a pine nut crust</p>	<p>AUSTRIAN APPLE STRUDEL \$7.50 Homemade flaky dough with walnuts, apples, cinnamon and raisins served with whipped cream + A la mode 2.00</p>
<p>SUNDAE \$5.50 Vanilla Ice Cream, whip cream and chocolate sauce</p>	

We also are available for Full Service Catering and private Parties.

SPECIALTY COCKTAILS

LIMONCELLO MARTINI	\$10.50	MATADOR SANGRIA	\$9.50
Stoli, Limoncello, Rosemary infused Simple Syrup, Fresh Lemon Juice Rosemary garnish		Red Wine, Brandy, Peach Schnaps, Orange Juice, Soda Water	
COSMOPOLITAN	\$8.00	CUCUMBER COOLER	\$9.50
Vodka, Splash of Cranberry Juice, Lime Juice, Triple Sec		Gin, Elderflower Liqueur, muddled Cucumber, Simple Syrup, Splash Soda	
NEGRONI	\$9.00	LEMON DROP MARTINI	\$8.00
Beefeater Gin, Sweet Vermouth, Campari		Vodka, Lemon Juice, Simple Syrup, Sugar rim	
MADRES MARTINI	\$9.50	MOSCOW MULE	\$9.50
Stoli, Elderflower liqueur, Cranberry & Orange Juice served up chilled		Absolut Vodka, Ginger Beer, Fresh Lime Juice	
CUCUMBER MARTINI	\$10.50	MAI TAI	\$9.50
Stoli, Elderflower, Cucumber, Mint, Lime Juice		Light & Dark Rum, Amaretto, Grenadine, Triple Sec Orange and Pineapple Juice	

DRAFT BEERS

ERDINGER	\$6.50	STELLA ARTOIS	\$6.50
Germany; Hefeweizen		Belgium; Pilsner	
SEASONAL DRAFTS	\$6.50		

BOTTLED BEERS

BUD / BUD LIGHT	\$4.00	HANGAR 24	\$5.00	FIRESTONE IPA	\$5.00
BECKS DARK	\$5.00	CORONA	\$5.00	STIEGL BIER	\$5.00
MODELO ESPECIAL	\$5.00	NEGRO MODELO	\$5.00	NON ALCOHOLIC SELECTION	\$5.00

BEVERAGES

COFFEE, HOT TEA, ICED TEA	\$2.95	FOUNTAIN DRINKS	\$2.95
+ Free refills		Your choice of Coca-Cola, Diet Coke, Sprite, Ginger Ale, Soda Water, Tonic Water or Lemonade	
ORANGE JUICE, CRANBERRY JUICE, PINE APPLE JUICE, GRAPEFRUIT JUICE, MILK	\$2.95	+ Free Refills	

AFTER DINNER DRINKS

BAILEY'S AND COFFEE	\$9.00	KAHLUA AND COFFEE	\$9.00
TAYLOR FLADGATE	\$8.00	FRANGELICO & COFFE	\$9.00
10 Year old Tawny Porto		DRAMBUI	\$10.50
B&B	\$10.50	WILLIAMS BIRNE	\$10.50
Fine French Brandy		Pear Brandy	
JAEGERMEISTER	\$9.00		