

STARTERS

ARGENTINIAN GARLIC PESTO FRIES \$7.00	EMPANADA TRIO \$9.00
Thin cut fries tossed with fresh garlic basil pesto and sprinkled with Parmesan cheese	A trio of crispy house-made empanadas; choice of beef & chicken
TOMATO BASIL BRUSCHETTA \$8.95	GRILLED SHIITAKE & OVALINI \$11.50
Roma tomatoes with garlic, basil, Olive oil, balsamic on an herb toast	Grilled mushrooms, red onions, arugula, mozzarella and a basil pesto drizzle -Gluten Free
CALAMARI FRITTI \$11.00	STEAMED MUSSELS APPETIZER \$11.50
Served with a house blend of roasted red peppers, tomato basil for dipping, lemon	FRENCH Style -shallots, white wine, tomatoes, lemon butter sauce ITALIAN Style - tomato, garlic, basil, Italian parsley, white Wine + as per availability

SALADS

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

SOUPS

FRENCH ONION \$7.00	SOUP D'JOUR Cup 4.50, Bowl 6.50
Caramelized onions, simmered with red wine and a rich beef broth served in a crock with a Gruyere crouton gratin	Check with your server for today's selection

**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 as described. Substitutions subject to additional charge. Split Charge 7.50 / extra plate charge 3.50

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 \$15.50 Home made meatballs served in our traditional marinara sauce	LINGUINE AND BROCCOLI \$16.95 Broccoli crowns tossed with fresh garlic and olive oil, served over linguine pasta + Vegetarian
PASTA BOLOGNESE \$15.50 A simmered blend of Italian sausage, beef and tomatoes with fresh herbs	ARGENTINIAN GRILLED CHICKEN \$17.50 Grilled half chicken marinated with chimichurri served with fries and a tomato-onion-oregano salad + Gluten Free
SHRIMP PASTA LA CHECCA \$19.95 Shrimp sautéed in a garlic, white wine and lemon sauce with fresh tomatoes and basil tossed with linguine pasta	GNOCCHI BOLOGNESE \$17.50 Potato dumplings served with our home made meat sauce
SPINACH & RICOTTA CANNELLONI \$18.50 Homemade pasta rolled with spinach, Parmesan cheese, ricotta, fresh herbs, béchamel and tomato basil sauce + Vegetarian	PENNE PASTA PUTANESCA \$17.50 Tomato sauce with capers, olives, red chili flakes, anchovies and garlic
CHICKEN PARMIGIANA \$17.95 Breaded chicken breast baked with tomato basil and mozzarella cheese served with side pasta marinara + Veal add 4.00	GAUCHO PASTA \$17.50 Home made sliced Argentinian sausage, mushrooms, peas, garlic, cheese in a white wine marinara sauce with Penne pasta
EGGPLANT NAPOLEON Breaded eggplant layered with marinated portobello mushrooms, basil, roasted peppers, burrata, wilted arugula, topped with tomato basil sauce & a pesto drizzle side pasta with tomato basil sauce + Vegetarian	PATAGONIAN STEW \$20.50 Morsels of lamb, beef and homemade sausage simmered in a wild mushroom and Malbec sauce with a baked mashed potato and Calafate berry crostini
CHICKEN FLORENTINE \$19.95 Chicken breast topped with sautéed spinach and mozzarella, baked and served in a white wine lemon sauce, mashed potatoes and vegetables	ARGENTINIAN SKIRT STEAK \$28.00 Argentinian "Asado salt" seasoned grass-fed skirt steak served with fries, chimichurri, and mixed greens with onions and tomatoes + Gluten Free

CHEF'S FAVORITES

FISH & CHIPS \$14.50 Panko crusted and fried Sole served with cole slaw, fries and tartar sauce	MEAT LOAF \$17.95 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 Grilled shrimp layered over tomatoes, Ovalini mozzarella, fresh basil with grilled zucchini and a fig balsamic drizzle + Gluten Free	SOLE RUSTICA \$19.95 Sole, baked with tomatoes, artichoke hearts, capers, and garlic and kalamata olives served with vegetables and mashed potatoes

OUR GERMAN DELIGHTS

MUSHROOM SPÄTZLE **\$17.50**

Home made German noodles tossed with shiitake & Portobello mushroom, onions then baked with Gruyere cheese, served sweet red cabbage - Vegetarian

HAM AND CHEESE SPÄTZLE **\$17.50**

Homemade German noodles with Black Forest ham, onions and baked with Gruyere cheese, sweet red cabbage

BEEF GOULASH WITH SPÄTZLE **\$19.50**

Tender morsels of beef in an onion paprika sauce served with Spaetzle

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 Spätzle
+ upon availability

WIENER STYLE SCHNITZEL **\$17.50**

Tender and crisp breaded pork loin served with sweet red cabbage, fries, lingonberry sauce,lemon
+ Veal add 4.00

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

SAUERBRATEN "POT ROAST" **\$19.95**

German pot roast served with Spaetzle noodles and red cabbage

GERMAN SAUSAGE PLATTER **\$19.50**

One Nürnberger Bratwurst, one Polish sausage with red cabbage, sauerkraut and french fries
+ Gluten Free

DESSERTS

BREAD PUDDING **\$6.50**

Traditional bread pudding with cranberries, vanilla, cinnamon served with vanilla sauce

LEMON TORTE **\$7.50**

Moist lemon torte with a pine nut crust

SUNDAE **\$5.50**

Vanilla Ice Cream, whip cream and chocolate sauce

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

AUSTRIAN APPLE STRUDEL **\$7.50**

Homemade flaky dough with walnuts, apples, cinnamon and raisins served with vanilla sauce & whipped cream
+ A la mode 2.00

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 Liquor, 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
MODELO ESPECIAL	\$5.00	CORONA	\$5.00	STIEGL BIER	\$5.00
NEGRO MODELO	\$5.00	N/A SELECTION	\$5.00		

BEVERAGES

COFFEE, HOT TEA, ICED TEA	\$3.00	FOUNTAIN DRINKS	\$3.00
+ 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	\$3.50	+ Free Refills	

AFTER DINNER DRINKS

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