

# LUNCH MENU

## SIGNATURE DISHES

<b>PESCATORE</b> ( <i>Shrimp, Scallops, Calamari, Clams, Mussels, Fish, Tossed &amp; Basil Marinara Sauce over pasta</i> )	20
<b>CHICKEN FORNOS</b> ( <i>Scallopine of Chicken, Breaded with Sauteed Spinach &amp; Melted Mozzarella</i> )	18
<b>SALMON FORNOS</b> ( <i>Grilled Fresh Salmon, Over Spinach, Red Onions, Tomatoes &amp; Balsamic Dressing</i> )	20
<b>RISOTTO DEL MAR</b> ( <i>Arborio Rice, Shrimp, Calamari, Asparagus, Spinach &amp; Vegetables</i> )	20

## FORNOS PAELLAS

<b>PAELLA VALENCIANA</b> ( <i>Mussels, Clams, Calamari, Shrimp, Scallops, Chicken, Chorizo, Saffron Rice</i> )	19
<b>PAELLA MARINERA</b> ( <i>Mussels, Clams, Calamari, Shrimp, Scallops, Saffron Rice</i> )	19
<b>PAELLA DEL MAR</b> ( <i>Shrimp, Swordfish, Scallops, Mussels, Calamari, Clams, Saffron Rice</i> )	19
<b>PAELLA DIABLO</b> ( <i>Shrimp, Pork, Chicken, Chorizo, Jalapeño, Chipotle, Peppers, Saffron Rice</i> )	19
<b>PAELLA ROSELLAT</b> ( <i>Shrimp, Clams, Seabass, Aioli, Fideos Saffron Pasta</i> )	19
<b>PAELLA DE POLLO</b> ( <i>Chicken, Chorizo, Rosemary, Saffron Rice</i> )	19
<b>PAELLA NEGRA</b> ( <i>Shrimp, Calamari, Clams, Mussels, Crab Meat, Calamari Ink Rice</i> )	19
<b>PAELLA VEGETARIAN</b> ( <i>Fresh Vegetables, White Beans, Mushrooms, Artichoke, Saffron Rice</i> )	*** 18
<b>PAELLA DE GAMBAS</b> ( <i>Shrimp, Prawn, Red Peppers, Green Peas, Saffron Rice</i> )	19
<b>PAELLA FUEGO</b> ( <i>Saffron Rice, Octopus, Shrimp, Calamari, Mussels, Clams, Sriracha</i> )	19

## FISH SPECIALTY / SEAFOOD

• **FISH SAUCE CHOICES:** *Jalapeño, Bilbaina or Butter Garlic*

<b>LOBSTER CREPES CANNELLONI</b> ( <i>Lobster Meat, Creamy Sauce, Melted Mozzarella Cheese</i> )	19
<b>TXANGURRO</b> ( <i>Shrimp, Scallops, Crab Meat, Cheese, Stuffing, Served in a Scallop Shell</i> )	19
<b>SALMON GENOVESE</b> ( <i>Artichoke, Mushrooms, Capers, Lemon Sauce Over Pasta</i> )	20
<b>SALMON MADRID</b> ( <i>Sauteed Spinach, Portobello, Oil Truffle, Bechamel Sauce</i> )	20
<b>SALMON PUTANESCA</b> ( <i>Fresh Salmon Seared, Kalamata Olives, Basil, Capers, Roasted Tomatoes, Peppers Over Pasta</i> )	20
<b>SALMON</b> ( <i>Grilled, Roasted Garlic, Parsley, EVO</i> )	20
<b>LENGUADO FRANCESE</b> ( <i>Fresh Sole Fillet, Egg Battered, Lemon Butter Sauce</i> )	19
<b>SHRIMP</b> ( <i><u>Sauce of your choice:</u> Garlic Sauce, Green Sauce or Spicy Tomato Sauce</i> )	21

## MEAT SPECIALTY / POULTRY

<b>NEW YORK STRIP STEAK</b> ( <i>Flat Grill with Tarragon Mushroom</i> )	22
<b>FILET MIGNON MEDALLION</b> ( <i>Flat Grill Tenderloin, with a Blue Cheese Crust</i> )	22
<b>GRILLED SKIRT STEAK</b> ( <i>Grilled, Avocado Chimichurri, Balsamic Glaze, Roasted Potatoes</i> )	20
<b>NEW YORK BLACK &amp; BLUE</b> ( <i>10 Ozs. , Sliced, Fig Balsamic Glaze</i> )	22
<b>BEEF &amp; CHEESE</b> ( <i>8 Ozs. Filet Mignon, Manchego, Caramelized Onions, Walnuts, Mushrooms Demi</i> )	22
<b>CHICKEN PICATTA</b> ( <i>Sauteed Scallopini of Chicken, Egg Battered, Capers, White Wine Lemon Sauce</i> )	18
<b>CHICKEN GARLIC SAUCE</b> ( <i>Sauteed Chicken, Garlic, White Wine, Lemon</i> )	18
<b>CHICKEN GENOVESE</b> ( <i>Artichoke, Mushrooms, Capers, Lemon Sauce</i> )	18
<b>CHICKEN PARMIGIANA</b> ( <i>Breaded Chicken Breast, Marinara, Melted Mozzarella</i> )	18
<b>CHICKEN MARSALA</b> ( <i>Chicken Breast, Wild Mushrooms, Marsala Wine Sauce</i> )	18
<b>VEAL MARSALA</b> ( <i>Veal Cutlets, Wild Mushrooms, Marsala Wine Sauce</i> )	19
<b>VEAL PARMIGIANA</b> ( <i>Breaded Veal Cutlets, Marinara, Melted Mozzarella</i> )	19
<b>VEAL EXTREMEÑA</b> ( <i>Veal Cutlets with Peppers, Onions, Mushrooms, Sausages</i> )	19
<b>PORK CHOP</b> ( <i>Broiled, Roasted Garlic, Jalapeño, Au Jus</i> )	18

\*\*\* Vegetarian Dish

