



BREAKFAST (6 am to 10:30 am)

EGGS FIORENTINA

Eggs, creamed spinach, parmesan, bacon with toast / Huevos al horno, espinaca cremosa, queso parmesano, tocineta y tostadas • **\$10.95**

BREAKFAST PANINI

Ciabatta, scrambled eggs, cheddar cheese / Ciabatta casera, huevos revueltos, queso cheddar • **\$9.95**

Add ham or maple glazed bacon /

Agregue jamón o tocineta glaseada con miel de maple: • **\$3.25**

BREAKFAST TACOS

2 tacos with scrambled eggs, avocado, salsa, feta cheese and cilantro in flour tortillas / 2 tacos con huevos revueltos, aguacate, pico de gallo, queso feta con cilantro en tortillas de trigo • **\$7.95**

GALLO PINTO

Typical Costa Rican breakfast with rice and beans, eggs any style, bacon, sour cream and corn tortillas, sweet plantain served with sliced fruit / Desayuno típico costarricense con arroz y frijoles negros, huevos (cualquier estilo), tocineta, natilla, tortillas de maíz, plátano maduro, servido con frutas frescas • **\$9.95**

PANCAKES

With warm maple syrup / Pancakes con jarabe de maple caliente • **\$8.00**

With pecans and banana / Con pecanas y banano • **\$11.00**

BÜNDLANDER RÖSTI

Swiss hash browns, ham, Swiss cheese, fried egg / Hash brown suizo, jamón, queso suizo, huevo frito (yema tierna) • **\$10.95**

BELGIAN WAFFLES

Fresh strawberries, fresh whipped cream / Fresas frescas y crema chantilly • **\$9.25**

THE HOOK UP BREAKFAST

Two eggs (any style) with bacon or sausage, home fried potatoes and toast / Dos huevos (cualquier estilo) con tocineta o salchichas, papas y tostadas • **\$11.00**

CREOLE EGGS

Scrambled eggs, homemade sausage, Monterey Jack, ranchera sauce, homemade cheddar chive biscuit / Huevos revueltos, chorizo de la casa, queso Monterey Jack, salsa ranchera, biscuit de cheddar y cebollín hecho en casa • **\$11.50**

EXTRAS

Bagel and cream cheese / Bagel con queso crema • **\$3.75**

Add smoked salmon / Agregar salmon amuhado • **\$5.25**

Tropical fruit plate / Plato de frutas tropicales • **\$7.00**

Add granola or yogurt • **\$2.00**

Cheddar chive biscuit / Biscuit de queso cheddar • **\$1.50**

Bacon / Tocineta • **\$3.50**

Ham / Jamón • **\$3.50**

Hash brown (Röst) • **\$4.00**

LUNCH (11 am to 5 pm)

ANTIPASTI E INSALATE

INSALATA DI FARRO E PULPO

Grilled octopus served with a salad of arugula, Kalamata olives, green apple, quinoa, wheat grain (farro) and tomatoes / Pulpo a la parrilla servido con ensalada de arúgula, aceitunas Kalamata, manzana verde, quinoa, farro y tomate • **\$19.50**

PIATTO MEDITERRANEO

Fresh homemade hummus, farro and quinoa tabouleh, creamed feta cheese and falafel, served with our focaccia Genovese / Hummus fresco hecho en casa, tabulé de quinoa y farro, queso feta cremoso y falafel, servido con nuestra focaccia Genovese • **\$14.95**

CHICKEN WINGS

Buffalo, BBQ or honey garlic / Alas de pollo estilo búfalo, BBQ o miel y ajo • **\$12.95**

CAPRESE

Fresh original bocconcini, ripe tomatoes, arugula, basil, oregano, EVOO and Modena balsamic vinegar / Queso bocconcini original fresco, tomate maduro, arrúgala, albahaca, orégano, AOEV y vinagre balsámico de Modena Half Portion: • **\$11.50** / Full Portion: • **\$19.50**

ANTIPASTO MISTO DELLA CASA

House grilled and marinated vegetables with an assortment of Italian cheeses, cured meats, fava bean salad and mixed olives / Vegetales de la casa marinados a la parrilla, servidos con una combinación de quesos y embutidos italianos, ensalada de frijol fava y aceitunas mixtas Half Portion: • **\$16.00** / Full Portion: • **\$29.00**

PEAR SALAD

Red wine and port poached pear served on arugula with candied pecans, goat's cheese and tomatoes in a honey mustard balsamic vinaigrette / Pera cocido en vino tinto, arúgula, pecanas tostadas queso de cabra y tomate en una vinagreta de miel, mostaza y balsámico • **\$12.95**

POLLO ALLA GRIGLIA

Crisp greens with tomatoes, feta cheese, herb grilled chicken, olives, cucumber, and onions with Greek dressing / Lechugas mixtas con tomate, queso feta, pechuga de pollo a la parrilla, aceitunas, pepino y cebolla con aderezo Griego • **\$13.95**

COBB SALAD

Fresh greens with chopped egg, bacon, chicken, tomatoes, cheddar cheese and avocado, served with ranch dressing and garlic bread / Lechugas con huevo picado, tocineta, tomates, queso cheddar y aguacate, servido con aderezo ranch y pan de ajo • **\$15.95**

FRENCH ONION SOUP

Served piping hot with ciabatta croutons, mozzarella, gruyere cheese and chunks of braised beef / Sopa de cebolla francesa servida caliente con crotones y carne de res, gratinada con queso mozzarella y queso gruyere • **\$12.00**

CAESAR SALAD

Fresh romaine leaves, crisp bacon, anchovy, red onion, Parmigiano Reggiano, garlic croutons and creamy dressing / Lechuga romana, tocineta crujiente, anchoas, cebolla morada, queso Parmigiano Reggiano, crotones de ajo y aderezo Caesar Full: • **\$11.00** / Side: • **\$7.50**

BURGERS & PANINIS

Served with Italian salad or crispy fries / Servido con ensalada italiana o papas fritas

EL CUBANO

Cured ham, pork carnitas, Swiss cheese, dill pickles, mayonnaise and Dijon mustard grilled on our homemade baguette / Jamón curado, carnitas de cerdo, queso suizo, pepinillos, mayonesa y mostaza Dijón, parrillado en nuestro pan baguette casero. • **\$15.50**

THE HOOK UP BURGER

Bacon, American cheese and Thousand Island dressing / Tocineta, queso americano y aderezo mil islas • **\$13.75**

GRILLED TUNA SANDWICH

Seared Tuna, avocado and mango pico, arugula and citric tartar sauce. / Filet de atún sellado, salsa fresca de mango y aguacate, arrúgula y salsa tártara • **\$15.00**

POLLO LOCO

Bacon, guacamole and Swiss cheese / Tocineta, guacamole y queso suizo • **\$12.50**

BLT

Homemade ciabatta, maple glazed bacon, arugula, roasted tomatoes, aioli and cheddar cheese / *Ciabatta casera, tocineta glaseada con miel de maple, arúgala, tomates rostizados, alioli y queso cheddar* • **\$11.00**

Add fried egg: • **\$1.50** Agregue un huevo frito: • **1.50**

BEEF DIP

With horseradish cream, beef jus and homemade pickles / *Sandwich de prime rib servido con jugo de carne, salsa de rábano picante y pepinillos caseros* • **\$19.00**

BURRITO MEDITERRANEO

Soft flour tortilla filled with grilled chicken, romaine lettuce, Kalamata olives, avocado, bacon, and Grana Padano cheese / *Suave tortilla de harina con pollo a la parrilla, lechuga romana, aceitunas Kalamata, aguacate, tocineta y queso Grana Padano* • **\$15.50**

PIZZA

Our woodfired pizzas are authentic “NAPOLITANA” style with a charred and crispy crust / *Nuestras pizzas son autentico estilo napolitano con masa carbonizada y crocante*

QUATTRO STAGIONE

Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and Kalamata olives / *Salsa de tomate, queso mozzarella, hongos, jamón cocido, alcachofas y aceitunas Kalamata* • **\$13.95**

MARGHERITA

EVOO, light tomato sauce, fresh mozzarella, basil / *Deliciosa salsa de tomate liviana hecha en casa, mozzarella fresca, albahaca, AOEV* • **\$12.00**

POLLO SALMORIGLIO

Tomato sauce, mozzarella cheese, teardrop chiles, salmoriglio roasted chicken and roasted onions / *Salsa de tomate, queso mozzarella, Chile dulce lágrimas, pollo a la leña y cebollas rostizadas* • **\$14.50**

TOSCANA

An unforgettable experience from the hills of Tuscany. Mozzarella, chives, roasted tomatoes, Parma ham and arugula salad / *Desde el centro de Italia una experiencia inolvidable; queso mozzarella, cebollín, tomates rostizados, prosciutto di Parma y arúgula* • **\$15.00**

HAM & MUSHROOM

Light tomato sauce, fresh mozzarella cheese, smoked ham, roasted mushrooms and charred onions / *Salsa de tomate, queso mozzarella fresco, jamón ahumado, hongos rostizados y cebollas carbonizadas* • **\$13.95**

SALSICCIA & GAMBERETTI

Tomato sauce, mozzarella cheese, local shrimp and wood fired Italian sausage, served with lime dressed arugula / *Salsa de tomate, queso mozzarella, camarones nacionales, chorizo italiano a la leña, servido con arúgula con limoneta* • **\$14.50**

FOCACCIA GENOVESE

A Northern Italian baked flatbread with EVOO, garlic and fresh rosemary / *Un pan del norte de Italia con AOEV, ajo y romero fresco* • **\$6.00**

PASTA, MEATS & FISH

All pasta plates served with garlic ciabatta bread / *Todas las pastas servidas con pan ciabatta con ajo*

RAVIOLI AL GAMBERONI

Fresh ravioli filled with spinach and ricotta, served with garlic shrimp and our fresh homemade pomodoro / *Ravioles frescos de espinaca y ricota, servidos con camarones al ajillo y nuestra salsa pomodoro* • **\$19.00**

SPAGHETTI ALLA BOLOGNESE

Slow simmered Italian meat sauce on homemade spaghetti / *Deliciosa salsa italiana de carne de res, servida con spaghetti casero* • **\$16.00**

LASAGNA DI CASA

Homemade with pancetta and beef ragu, béchamel sauce, ricotta cheese and mozzarella, served on our pomodoro sauce / *Láminas de pasta fresca hecha en casa servidas con un ragú de pancetta y carne de res, salsa bechamel, quesos ricotta y mozzarella, servido sobre nuestra salsa pomodoro*

Half • **\$12.95** Full • **\$22.00**

POLLO PAMIGIANA

Breaded golden chicken breast with mozzarella and parmesan served on spaghetti pomodoro / *Pechuga de pollo empanizada servida con quesos mozzarella y parmesano, sobre spaghetti pomodoro* • **\$14.95**

BLACKENED CHICKEN BREAST

Served with our macaroni and cheese, broccoli and avocado pico de gallo / *Pechuga de pollo blackened servido con nuestros macarrones con queso de la casa, brócoli y pico de gallo con aguacate* • **\$17.95**

FISH ‘N’ CHIPS

Crispy and Golden, served with fries, creamy coleslaw and homemade tartar sauce / *Chips de pescado crujientes, servidos con papas fritas, ensalada de repollo cremoso y salsa tártara* • **\$17.50**

ROASTED FISH SALMORIGLIO

Salmon or Seabass with pasta aglio olio and vegetables / *Salmon o corvina rostizada con pasta aglio olio y vegetales* • **\$22.00**

TYPICAL COSTA RICAN

CEVICHE

Caribbean style sea bass ceviche and crispy corn chips / *Ceviche de corvina estilo caribeño servido con chips de tortillas* • **\$12.95**

CASADO

Garlic roasted fish / *Filet de pescado rostizado al ajillo* • **\$18.00**

Breaded or grilled chicken / *Pechuga de pollo empanizado o a la parrilla* • **\$14.95**

BLACKENED TUNA PATACONES

With crispy (twice cooked green plantain), citrus dressed Napa cabbage coleslaw and fresh local avocado / *Atún servido con patacones, ensalada de mostaza china cítrica y aguacate fresco* • **\$13.95**

ARROZ CON POLLO

Chicken fried rice, fried yucca sticks and sweet plantain

Acompañado con plátano maduro y palitos de yuca frita • **\$12.95**

ARROZ CON CAMARONES

Shrimp fried rice, fried yucca sticks and sweet plantain / *Acompañado con plátano maduro y yuca fritos* • **\$15.50**

JUMBO PANKO BREADED SHRIMP

with mango cole slaw, homemade tartare sauce and crispy fries / *Camarones jumbo empanizados y servidos con ensalada de repollo y mango, salsa tartara y papas crujientes* • **\$30.00**

SIDES

Italian Salad / *Ensalada italiana* • **\$4.95**

Caesar Salad / *Ensalada Caesar* • **\$7.50**

Grilled Chicken / *Pollo a la parrilla* • **\$4.95**

Crispy Fries / *Papas crispy* • **\$3.95**

KIDS

CHEESE BURGER

with crispy fries / *Hamburguesa con queso y papas fritas* • **\$12**

FISH OR CHICKEN FINGERS

with crispy fries / *Dedos de pescado o pollo con papas fritas* • **\$12**

PASTA

Butter or pomodoro / *Con mantequilla o salsa de tomate* • **\$12**