

ANTIPASTI

Carpaccio di Pesce

Thin Slices of fresh fish, marinated with La Dolce secret recipe

Finas rebanadas de pescado fresco marinado al estilo La Dolce

o/or

Insalata di Spinaci e Rúcula

Fresh Spinach, arugula, goat cheese, cranberry & walnut with a cream of balsamic

Espinaca y arugula fresca, queso de cabra, arandano y nuez en crema de balsámico.

o/or

Insalata Caesar

With the original dijon mustard, anchovies, egg and parmesan cheese dressing

ENTRATA

Linguine Fruti di Mare

Mussels, clams, calamari, shrimp on white wine, with garlic, capers and tomato sauce

Mejillon, almeja, calamar, camarón al vino blanco, con ajo, alcaparras y salsa de tomate

o/or

Ravioli di Cuitlacoche e formaggio di Capra

Fresh pasta filled with cuitlacoche mushroom & Goat cheese on a roasted poblano pepper sauce

Pasta fresca rellena de cuitlacoche y queso de cabra en salsa de chile poblano rostizado

o/or

Pollo alla Marsala

Grilled chicken on a marsala wine, served with spaghetti aglio e olio e peperoncino

Suprema de pollo a la parrilla bañado en salsa de vino marsala y acompañado de spaghetti al aglio e olio e peperoncino

o/or

Pesce al Vino Bianco

Fresh fish pan seared with garlic, capers and White wine. Served with vegies.

Pescado fresco al sartén con ajo, alcaparras y vino blanco. Acompañado de verduras

DOLCE

Tiramisu

Lady fingers, mascarpone cheese, amaretto and coffee

Galleta lengua de gato, queso mascarpone, amaretto y café

o/or

Flan Napolitano

Italian caramel custard with mascarpone cheese

Flan con queso mascarpone