

## TAPAS / APPETIZERS

**SPICY FILET MIGNON TIPS** \$23  
cherry peppers, olive oil

**CAMARONES CON AL AJILLO** \$19  
shrimp, roasted garlic, olive oil

**GRILLED PORTUGUESE PULPO** \$23  
sofrito rub, potato, white bean puree

**TOSTONES CON ROPA VIEJA** \$16  
fried plantains, slow braised flank steak in light tomato sauce with peppers & onions, pickled red onion

**GARLIC MUSSELS** \$20  
garlic butter sauce

**CALAMARI FRITTO MISTO** \$19  
crispy cherry peppers, shaved fresno chilis, marinara

**FRIED BURRATA** \$17  
tomato crema

**TRUFFLE MAC & CHEESE** \$16  
american cheese, burrata, truffle butter, cracked black pepper

**MUSHROOM BRUSCHETTA** \$15  
wild mushrooms, garlic, truffle cream

**EGGPLANT TOWER** \$16  
crispy eggplant, melted mozzarella, tomato, balsamic glaze

**THAI CHILI BRUSSELS SPROUTS** \$16  
puffed rice, thai chili glaze

**ROASTED PERNIL** \$17  
roasted pork, fried plantains, pickled red onions, garlic mojo

**PASTELILLOS** \$14  
a puerto rican take on the empanada. seasoned ground beef, melted jack cheese, chipotle mayo

**SPINACH EMPANADAS** \$14  
spinach & cheese

**HAM & MANCHEGO CROQUETAS** \$13  
roasted garlic crema

**CHICKEN EMPANADAS** \$14  
shredded seasoned chicken, corn, homemade cheese crema

**BONITA WINGS** \$18  
house dry rub, chunky bleu cheese

**FRENCH ONION SOUP** \$11  
homemade onion broth, toasted croutons, swiss cheese

**STUFFED MUSHROOMS** \$15  
spinach, garlic, parmesan, breadcrumbs, brandy cream sauce

**1920 CAESAR SALAD** \$15  
recipe originating from mexico in 1920

**STEAKHOUSE WEDGE** \$16  
bacon, cherry tomato, crumbled bleu cheese, bleu cheese dressing

## RAW BAR

**SHRIMP COCKTAIL**  
cocktail sauce, horseradish crema  
\$20

**OYSTERS**  
east/west  
daily selection  
MP

**CLAM COCKTAIL**  
cocktail sauce  
\$11 | half dozen

**BONITA OYSTERS (4)**  
house oyster, sushi grade tuna, spicy mayo, eel sauce, scallion, tobiko  
\$20

**"EVERYTHING" CRUSTED SAKU TUNA**  
wasabi yuzu, dragon sauce, chimichurri crushed avocado  
\$23

**SEAFOOD TOWER**  
whole lobster, jumbo shrimp, oysters, clams  
\$97

## PIZZETTES

**FIG & PROSCIUTTO** \$20  
fig jam, prosciutto, arugula, shaved parmigiano, fresh mozzarella

**PEPPERONI & HOT HONEY** \$20  
pepperoni, hot honey, housemade sauce

**MARGHERITA** \$17  
housemade sauce, basil, fresh mozzarella, parmigiano,

**THE BIANCO** \$17  
mozzarella, ricotta, garlic, basil

## ENTREES

**LOBSTER RAVIOLI** \$35  
shrimp, parmesan cream sauce

**PENNE VODKA** \$25  
housemade vodka sauce, melted mozzarella

**CHICKEN PARMIGIANA** \$27  
pounded & breaded, san marzano tomato sauce, basil, fresh mozzarella, pasta

**LA ZANABELLA** \$27  
penne pasta, red roasted pepper, blackened cajun chicken

**SHRIMP & CHICKEN FRANCESE** \$35  
egg battered, lemon butter white wine

**EGGPLANT DOMANI** \$27  
thin sliced eggplant, egg battered & layered with spinach & mozzarella, baked with vodka sauce

**CHICKEN MILANESE** \$33  
penne pasta, pink parmesan cream, fried burrata

**CHICKEN MADRID** \$33  
panko crust, artichoke hearts, chorizo, spicy cherry peppers, garlic white wine

## SEAFOOD

**SCOTTISH SALMON** \$36  
pan seared, shallot béarnaise, wild mushrooms, grape tomato, truffle roasted potato

**SESAME CRUSTED AHI TUNA** \$44  
cilantro lime crema, garlic string beans

**SURF & TURF PASTA** \$43  
jumbo shrimp, crab meat, filet mignon tips, light tomato basil sauce over pasta

**SHRIMP RISOTTO** \$36  
egg-battered shrimp, creamy parmesan mushroom risotto

**MARISCADA** \$37  
shrimp, mussels, clams in either spicy tomato broth or green sauce (garlic, white wine & parsley)

**PAELLA FOR TWO** \$75  
chorizo, shrimp, mussels, clams, chicken, saffron rice

## THE CUT SHOP

**12 oz FILET MIGNON** \$57  
grilled, peppercorn sauce

**THE NYC BURGER** \$25  
mozzarella cheese, roasted long hots, caramelized onions, garlic aioli, french fries

**WILD MUSHROOM BURGER** \$25  
baby swiss, wild mushroom, truffle oil, french fries

**MOFONGO CON CHURRASCO** \$47  
garlicky mashed plantains, sliced skirt steak, garlic mojo sauce, arroz moro

**12 oz CHURRASCO** \$47  
chimmi mojo, grilled onion

**ROPA VIEJA Y PERNIL** \$36  
roasted pork, braised flank steak, tostones, arroz moro

**PORK CHOP ARRABBIATA** \$37  
14 oz, sauteed sweet & hot cherry peppers, garlic & oil

**PORK CHOP MARTINI** \$37  
parmesan crusted & pounded thin, cherry peppers, shallot butter white wine

## SIDES

**ROASTED WILD MUSHROOMS** \$12

**MAC & CHEESE** \$11

**ARROZ MORO** \$8

**SHISHITO PEPPERS** \$12

**ARROZ AMARILLO** saffron rice \$8

**TOSTONES** \$7