

TAPAS / APPETIZERS

SPICY FILET MIGNON TIPS \$23 cherry peppers, olive oil	THAI CHILI BRUSSELS SPROUTS \$16 thai chili glaze
CAMARONES CON AL AJILLO \$19 shrimp, roasted garlic, olive oil	ROASTED PERNIL \$17 roasted pork, fried plantains, pickled red onions, garlic mojo
GRILLED PORTUGUESE PULPO \$23 sofrito rub, chorizo, white beans	PASTELILLOS \$14 a puerto rican take on the empanada. seasoned ground beef, melted jack cheese, chipotle mayo
TOSTONES CON ROPA VIEJA \$16 fried plantains, slow braised flank steak in light tomato sauce with peppers & onions, pickled red onion	SPINACH EMPANADAS \$14 spinach & cheese
GARLIC MUSSELS \$20 garlic butter sauce	HAM & MANCHEGO CROQUETAS \$13 roasted garlic crema
CALAMARI FRITTO MISTO \$19 crispy cherry peppers, marinara	CHICKEN EMPANADAS \$14 shredded seasoned chicken, corn, homemade cheese crema
FRIED BURRATA \$17 tomato crema	BONITA WINGS \$18 house dry rub, chunky bleu cheese
TRUFFLE MAC & CHEESE \$16 american cheese, burrata, truffle butter, cracked black pepper	ESCAROLE & BEAN SOUP \$10
BURRATA & TOMATO \$17 roasted peppers, tomato, balsamic glaze	MEATBALL TRIO \$15 beef meatballs, ricotta, marinara
EGGPLANT TOWER \$16 crispy eggplant, melted mozzarella, tomato, balsamic glaze	1920 CAESAR SALAD \$15 recipe originating from mexico in 1920
	ARUGALA SALAD \$16 arugula, tomato, red onion, lemon balsamic dressing

RAW BAR

BONITA OYSTERS (4) house oyster, sushi grade tuna, spicy mayo, eel sauce, scallion, tobiko \$20	OYSTERS east coast daily selection MP	CLAM COCKTAIL cocktail sauce \$11 half dozen
--	--	---

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

GNOCCHI PALERMO \$29
chorizo, grape tomato, baked burrata, creamy vodka

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

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

SEAFOOD

SALMON PICCATA \$35
pan seared, caper butter sauce

PARMESAN CRUSTED SALMON \$35
panko, pecorino, honey mustard cream sauce, garlic string beans

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

SHRIMP MADRID \$30
chorizo, artichoke hearts, cherry peppers, lemon garlic white wine

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

LINGUINI MARECHIARA \$39
shrimp, mussels, clams, calamari, spicy marinara over linguini pasta

THE CUT SHOP

10 oz FILET MIGNON \$50
salt & pepper, roasted potato

THE NYC BURGER \$25
mozzarella cheese, roasted cherry peppers, caramelized onions, garlic aioli, french fries

CLASSIC CHEESEBURGER \$23
american cheese, lettuce, tomato, onion, pickle

SHORT RIB PASTA \$35
braised short rib, ossobucco gravy, penne pasta

12 oz CHURRASCO \$47
chimmi mojo, grilled onion

ROPA VIEJA Y PERNIL \$37
roasted pork, braised flank steak, tostones, arroz amarillo

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

SAUTEED MUSHROOMS \$8

MAC & CHEESE \$11

FRENCH FRIES \$8

SHISHITO PEPPERS \$12

ARROZ AMARILLO saffron rice \$8

TOSTONES \$7