



Tapa the World
Dine Downtown Menu \$45pp
Jan. 10th – Jan. 19th



Soup or Salad: Choose (1)

Tuscan White Bean and Kale Soup

With Italian Sausage, Pancetta, and Parmesan Cheese

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Blood Orange and Radicchio Salad (veg)

With Baby Kale, Pomegranate Seeds, Candied Pecans, Goat cheese and White Balsamic Vinaigrette

Entrée: Choose (1)

Fresh Fettuccini tossed in Garlic and Herb Cream Sauce

with Roasted Mary's chicken, Jamon Serrano, Wild mushrooms, and Artichoke Hearts

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Grilled Pork Tenderloin

with Apricot and Cherry Chutney served with Sauteed Greens and Scalloped Potatoes

Dessert: Choose (1)

Tiramisu

Made with Zaya 12yr Rum

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Pistachio Gelato

Chef's Suggested Wine Pairings:

Vino Noceto Riserva Sangiovese - Bottle - \$59

Shenandoah Valley, CA ABV 13.5%

The 27th vintage of this Brunello-style Sangiovese, delivers fruit-packed flavor, including dried cranberries, pomegranate, and cherry. Displays multi-faceted, earthy complexity while retaining balance and fruitiness that's complemented by a lingering finish. Pairs well with grilled or roasted meats and rich pasta dishes.

Menu by Executive Chef & Owner Marcos Murillo

* Menu subject to change prior to 12/31/24. Price per person, excludes tax and gratuity)