

M E N U



ANTIPASTO DI TERRA

CARPACCIO DI MANZO - (BEEF CARPACCIO)

30,00BZ / 15,00\$

BEEF TENDERLOIN, TRUFFLE SHAVINGS, SOUR DOUGH TOAST, PARMESAN, ARUGULA, INFUSE OIL
SOLOMILLO DE TERNERA, TRUFA RALLADA TOSTADA DE MASA MADRE, PARMESANO, RÚCULA, ACEITE DE INFUSIÓN

FANTASIA DI CROSTINI- (CROSTINI FANTASY)

24,00BZ / 12,00\$

GORGONZOLA/ ITALIAN SAUSAGE, AVOCADO PUREE, LIVER PATE, TOMATO, ONION MINCED GARLIC
GORGONZOLA/ SALCHICHA ITALIANA, PURÉ DE AGUACATE, PATÉ DE HÍGADO, TOMATE, CEBOLLA AJO PICADO

TROFEO DI MELONE – (PROSCIUTTO WRAP IN MELON)

26,00BZ / 13,00\$

CURED CLASSIC ITALIAN PROSCIUTTO, SAN DANIELE, BALSAMIC OIL, HOMEMADE BREADSTICKS.
PROSCIUTTO ITALIANO CLÁSICO CURADO, SAN DANIELE, ACEITE BALSÁMICO, PALITOS DE PAN CASEROS

VITELLO TONNATO - (VEAL TUNA)

32,00BZ / 16,00\$

VEAL TUNA IN TUNA BROTH W CREAMY CAPERS SAUCE
FILETE DE ATÚN EN CALDO CON SALSA CREMOSA DE ALCAPARRAS

CARPACCIO DI BRESAOLA - (THINLY BEEF CURED SLICES)

26,00BZ / 13,00\$

BRESAOLA BEEF, OLIVE OIL, PARMIGIANA, ARRUGULA
TIRAS DE BRESAOLA, ACEITE DE OLIVA, PARMESANA, RÚCULA

ANTIPASTO DI MARE

ALICI MARINATE- (WHITE ANCHOVIES MARINATED)

32,00BZ / 16,00\$

BONELESS IMPORTED WHITE ANCHOVIES IN AUTHENTIC MILAN MARINATED
ANCHOAS BLANCAS IMPORTADAS DESHUESADAS EN AUTÉNTICO MILANO MARINADO.

FANTASIA DI TARTARE- (TARTARE FANTASY)

38,00BZ / 19,00\$

SALMON, FRESH TUNA, OCEAN SHRIMP & FRESH CAUGHT FILLET
SALMÓN, ATÚN FRESCO, CAMARONES DE MAR Y FILETE DE PESCADO FRESCO

COTAIL DI GAMBERI-(SHRIMP COCTAIL IN SALSA ROJA)

32,00BZ / 16,00\$

OCEAN SHRIMP MARINATED IN TRADITIONAL RED SPICY SAUCE WITH CHIPS OF THE DAY
CAMARONES DEL MAR MARINADOS EN LA TRADICIONAL SALSA PICANTE ROJA CON CHIPS DEL DÍA

ARAGOSTA ALLA CATALANA-(CATALANA LOBSTER)

36,00 BZ / 18,00\$

STEAM LOBSTER CHUNKS, TOMATOES, PURPLE ONIONS, LEMON JUICE, OLIVE OIL
TROZOS DE LANGOSTA AL VAPOR, TOMATES, CEBOLLAS MORADAS, JUGO DE LIMÓN, ACEITE DE OLIVA

INSALATA DI ARAGOSTA-(FRESH HANDPICK LOBSTER SALAD)

36,00 BZ / 18,00\$

NATURAL ORGANIC BELIZEAN VEGETABLES TOSSED IN MODENA BALSAMIC VINAIGRETTE, TOSCANA OLIVE OIL,
STEAM LOBSTER

VEGETALES BELICEÑOS ORGÁNICOS NATURALES MEZCLADOS CON VINAGRETA BALSÁMICA DE MÓDENA, ACEITE DE
OLIVA TOSCANA, LANGOSTA AL VAPOR

FANTASIA DI CROQUETTES. (MIX FANTASY CROQUETTES)

34,00BZ / 17,00\$

LOBSTER, SHRIMP, FISH OF THE DAY, CRAB MEAT, TZATZIKI SAUCE.
LANGOSTA, CAMARONES, PESCADO DEL DÍA, CARNE DE CANGREJO, SALSA TZATZIKI

ANTIPASTO DI CAMPO

TRIO DI CECI-(TRIO OF HUMMUS)

26,00BZ / 13,00\$

HUMMUS GARLIC PUREE, SMOKED SPINACH HUMMUS, ROASTED RED BELL HUMMUS ACCOMPANIED WITH PITA CHIPS.

HUMMUS PURÉ DE AJO, HUMMUS DE ESPINACA AHUMADA, HUMMUS CHILE DE CAMPANA ROJA ASADA ACOMPAÑADO DE PITA CHIPS.

TORRE DI VERDURE-(HANDPICKED VEGETABLES TOWER)

26,00BZ / 13,00\$

TOWER OF NATURAL ORGANIC BELIZEAN VEGETABLES, BECHAMEL, PARMIGIANA, TRUFFLE OIL

*TORRE DE VERDURAS ORGÁNICAS NATURALES DE BELICE, BECHAMEL, PARMIGIANA, ACEITE DE TRUFA.

INVOLTINI DI CAMPO-(NATURAL VEGGIE WRAP)

26,00BZ / 13,00\$

WRAP OF NATURAL ORGANIC BELIZEAN VEGETABLES IN CRISPY PHILO DOUGH.

ENVOLTURA DE VERDURAS ORGÁNICAS NATURALES DE BELICE EN MASA MIL HOJAS

PASTA DI TERRA

PASTA PORTOFINO-(PORTOFINO PASTA)

40,00BZ / 20,00\$

SPAGHETTI, ANCHOVIES, GARLIC, FRESH BASIL. CHERRY TOMATO, CAPERS, MINCED CAYENNE PEPPER.

*ESPAGUETIS, ANCHOAS, AJO, ALBAHACA FRESCA. TOMATE, CHERRY, ALCAPARRAS, PIMIENTA DE CAYENA PICADA.

SPAGHETTI AL POMODORO E BASILICO-(SPAGHETTI IN POMODORO AND BASIL) 40,00BZ / 20,00\$

FRESH TOMATO AND TOMATO SAUCE, HANDPICKED BASIL, PARMIGIANA SHAVING, OLIVE OIL

TOMATE FRESCO Y SALSA DE TOMATE, ALBAHACA RECOGIDA A MANO, VIRUTAS DE PARMIGIANA, ACEITE DE OLIVA

SPAGHETTI AL PESTO-(SPAGHETTI IN OUR HOMEMADE PESTO) 36,00BZ / 18,00\$

OUR SPAGHETTI TOSSED IN AUTHENTIC PESTO PASTE MADE FROM SELECTED FRESH BASIL

NUESTROS ESPAGUETIS SALTEADOS EN AUTÉNTICA PASTA DE PESTO ELABORADOS CON ALBAHACA FRESCA SELECCIONADA

SPAGHETTI AL RAGU-(SPAGHETTI IN OUR HOMEMADE RAGU)

36,00BZ / 18,00\$

TRADITIONAL RAGU SAUCE TOSSED WITH FRESH SPAGHETTI & PARMESAN SHAVINGS

*SALSA RAGÚ TRADICIONAL MEZCLADA CON ESPAGUETIS FRESCOS Y VIRUTAS DE PARMESANO.

CARBONARA DI GUANCIALE-(ORIGINAL CARBONARA WITH CURED PORK) 42,00BZ / 21,00\$

ITALIAN CURED PORK, TOSSED IN EGG YOLK SAUCE, PECORINO & SPAGHETTI.

*CERDO CURADO ITALIANO, BAÑADO EN SALSA DE YEMA DE HUEVO, PECORINO Y ESPAGUETIS.

PENNE GORGONZOLA E NOCI-(PENNE PASTA W/ GORGONZOLA)

40,00BZ / 20,00\$

HOMEMADE WALNUTS CREAM SAUCE TOSSED IN PENNE PASTA AND GORGONZOLA CHEESE

SALSA CASERA DE CREMA DE NUECES, MEZCLADA CON PASTA PENNE Y QUESO GORGONZOLA

LASAGNA RAGU- (OUR HOUSE MADE LASAGNA W/ RAGU)

40,00BZ / 20,00\$

HOUSE MADE LASAGNA SHEETS LAYERED WITH RAGU SAUCE, BECHAMEL, MOZZARELLA

LÁMINAS DE LASAÑA CASERAS EN CAPAS CON SALSA RAGÚ, BECHAMEL Y MOZZARELLA

PASTA DI MARE

SPAGHETTI OR GNOCCHI ALLE VONGOLE-(SPAGHETTI OR GNOCCHI WITH CLAMS) 44,00BZ / 22,00\$

SAUTEED CLAMS WITH OLIVE OIL, GARLIC, REDUCE WITH SPAGHETTI

ALMEJAS SALTEADAS CON ACEITE DE OLIVA, AJO, REDUCIR CON ESPAGUETIS

LINGUINI FRUTTI DI MARI-(OUR CARIBBEAN SEAFOOD IN SPAGHETTI) 50,00BZ / 25,00\$

CHERRY TOMATO SAUTEED, GARLIC, BASIL, OLIVE OIL AND FRESH SEAFOOD

SALTEADO DE TOMATE CHERRY, AJO, ALBAHACA, ACEITE DE OLIVA Y MARISCO FRESCO

PENNE AL GRANCHIO-(OCEAN CRAB PENNE PASTA) 44,00BZ / 22,00\$

TOMATO SAUCE, BASIL, GARLIC, FRESH OCEAN CRAB

SALSA DE TOMATE, ALBAHACA, AJO, CANGREJO DE MAR FRESCO

SPAGHETTI ARAGOSTA-(SPAGHETTI LOBSTER) 62,00BZ / 31,00\$

SAUTEED LOBSTER TAIL IN GARLIC, BASIL AND MINCED GARLIC

COLA DE LANGOSTA SALTEADA EN AJO, ALBAHACA Y AJO PICADO

LASAGNA DI MARE-(SEAFOOD LASAGNA) 56,00BZ / 28,00\$

HOUSE MADE LASAGNA SHEETS LAYERED WITH FRESH SEAFOOD, TOMATO SAUCE, BECHAMEL

LÁMINAS DE LASAÑA CASERAS CON CAPAS DE MARISCOS FRESCOS, SALSA DE TOMATE Y BECHAMEL

PASTA DI CAMPO

PENNE PRIMAVERA-(SPRING VEGETABLES TOSSES WITH PENNE PASTA) 40,00BZ / 20,00\$

NATURAL ORGANIC BELIZEAN VEGETABLES SAUTEED WITH PENNE, GARLIC, BASIL, ITALIAN PARSLEY

VEGETALES BELICEÑOS ORGÁNICOS NATURALES SALTEADOS CON PENNE, AJO, ALBAHACA, PEREJIL ITALIANO

SPAGHETTI AL POMODORO E BASILICO-(SPAGHETTI IN POMODORO AND BASIL)

FRESH TOMATO AND TOMATO SAUCE, HANDPICKED BASIL, PARMIGIANA SHAVING, OLIVE OIL

TOMATE FRESCO Y SALSA DE TOMATE, ALBAHACA RECOGIDA A MANO, VIRUTAS DE PARMIGIANA, ACEITE DE OLIVA

MELAZANA ALLA PARMIGIANA-(PARMESAN EGGPLANT) 42,00BZ / 21,00\$

LAYERED EGGPLANT, BECHAMEL, PARMIGIANA, PECORINO

BERENJENA EN CAPAS, BECHAMEL, PARMIGIANA, PECORINO

RISOTTO DI MARI (20 MINS NEEDED)

RISOTTO AL NERO DI SEPIA-(RISOTTO IN SQUID INK) 42,00BZ / 21,00\$

ITALIAN RICE IN RICH SQUID INK

ARROZ ITALIANO EN RICA TINTA DE CALAMAR

RISOTTO ALL' ARAGOSTA E CHAMPAGNE-(RISOTTO WITH CHAMPAGNE LOBSTER) 68,00BZ / 34,00\$

ITALIAN RICE TOSSED WITH CHAMPAGNE LOBSTER

ARROZ ITALIANO SALTEADO CON LANGOSTA AL CHAMPÁN

RISOTTO FRUTTI DI MARE-(SEAFOOD RISOTTO) 52,00BZ / 26,00\$

ITALIAN RICE WITH OCEAN CAUGHT SEAFOOD

ARROZ ITALIANO CON MARISCOS CAPTURADOS EN EL OCÉANO

RISOTTO DI TERRA

RISOTTO OSSOBUCO-(VEAL SHANK W/ RISOTTO)

52,00BZ / 26,00\$

ITALIAN RICE W/ SELECTED VEAL SHANK BONE MARROW REDUCTION

ARROZ ITALIANO CON REDUCCIÓN DE TUÉTANO DE PIERNA DE TERNERA SELECCIONADA.

RISOTTO GORGONZOLA DE SALSICCIA ITALIANA-(GORGONZOLA RICE W/ ITALIAN SAUSAGE) 50,00BZ / 25,00\$

ITALIAN RICE, ITALIAN SAUSAGE, SAFERANO, GORGONZOLA, ITALIAN PARSLEY, GARLIC.

ARROZ ITALIANO, SALCHICHA ITALIANA, SAFERANO, GORGONZOLA, PEREJIL ITALIANO, AJO.

RISOTTO DI CODA-(OXTAIL RISOTTO)

50,00BZ / 25,00\$

ITALIAN RICE TOSSED W/ OXTAIL IN AUTHENTIC TOMATO SAUCE.

ARROZ ITALIANO MEZCLADO CON RABO DE BUEY EN SALSA DE TOMATE AUTÉNTICA.

RISOTTO DI CAMPO

RISOTTO FUNGI E TALEGGIO-(RISOTTO, MUSHROOMS, ITALIAN CHEESE)

44,00BZ / 22,00\$

ITALIAN RICE, MUSHROOM, ITALIAN CHEESE

ARROZ ITALIANO, CHAMPIÑÓN, QUESO ITALIANO

RISOTTO DI CAMPO-(RISOTTO VEGETARIAN)

44,00BZ / 22,00\$

ITALIAN RICE, NATURAL ORGANIC BELIZEAN VEGETABLES, PECORINO CHEESE

ARROZ ITALIANO, VERDURAS BELICEÑAS ORGÁNICAS NATURALES, QUESO PECORINO

RISOTTO AGLI ASPARAGI-(RISOTTO WITH ASPARRAGUS)

46,00BZ / 23,00\$

ITALIAN RICE, FRESH ASPARAGUS

ARROZ ITALIANO, ESPÁRRAGOS FRESCOS

RAVIOLI

RAVIOLI DI CARNE-(MEAT RAVIOLI)

40,00BZ / 20,00\$

RAVIOLE DE CARNE

RAVIOLI ARAGOSTA-(LOBSTER RAVIOLI)

56,00BZ / 28,00\$

RAVIOLE DE LANGOSTA

RAVIOLI DI GRANCHIO-(STONE CRAB RAVIOLI)

54,00BZ / 27,00\$

RAVIOLE DE CANGREJO

RAVIOLI DEL CAMPO-(VEGETERIAN RAVIOLI)

42,00BZ / 21,00\$

RAVIOLE VEGETARIANO

CONDIMENTI (SAUCES) : \$4 US EA. 8.00 BZ

BERNAISE SAUCE, GARLIC PARMESA SAUCE, PEPPERCORN SAUCE, ROGUEFORT SAUCE, RAGU SAUCE, TOMATO SAUCE, BECHAMEL, PESTO, ANISE CREAM.

ALL PASTA & SAUCES ARE HOMEMADE AND MADE DAILY,AUTHENTIC ITALIAN PRODUCTS AND LOCAL PRODUCE!!

TODAS LAS PASTAS Y SALSAS SON HECHAS EN CASA Y DIARIAMENTE, PRODUCTOS ITALIANOS AUTÉNTICOS Y PRODUCTOS LOCALES!!

SECONDO DE MARE

DORADO ARGENTATO-(FILLET OF DORADO)

46,00BZ / 23,00\$

OVEN BAKE DORADO FILLET IN PARCHMENT PAPER

FILETE DE DORADO AL HORNO EN PAPEL PERGAMINO

POLIPO SICILIANO (SECILIANO STYLE BBQ OCTOPUS)

50,00BZ / 25,00\$

ROSEMARY, CHARTED KALE, HERBS/CITRUS VINAIGRETTE, LEMON SLICES.

PULPO SICILIANO, ROMERO, COL RIZADA, VINAGRETA DE HIERBAS/CÍTRICOS, RODAJAS DE LIMÓN.

FILLETTO IN CROSTA DI PLATANO- (ENCRUSTED FISH FILLET IN BANANA LEAF'S)

56,00BZ / 28,00\$

FRESH CAUGHT FISH FILLET BAKE IN BANANA LEAF W/ OUR SPICES.

FILETE DE PESCADO FRESCO HORNEADO EN CRUSTA DE SAL CON HOJA DE PLÁTANO EN NUESTRAS ESPECIA

ARAGOSTA- (LOBSTER OF YOUR CHOICE)

68,00BZ / 34,00\$

CHIOCE OF: GRILL, GARLIC BUTTER, STEAM, BLACKENED.

ELECCIÓN DE: PARRILLA, MANTEQUILLA DE AJO, VAPOR, ENNEGRECIDO PICANTE

FRITTURA MISTA-(MIX OF FRY SEAFOOD COMBO)

50,00BZ / 25,00\$

MESCLA DE MARISCOS FRITOS

FILLETTO DI PESCE A TU GUSTO-(FISH FILLET TO YOUR CHOICE)

52,00BZ / 26,00\$

DAILY CAUGHT FILLET BREADED AND DEEP FRY, GRILL, SAUTÉED IN CITRUS BUTTER OR STEAM

FILETE DE PESCADO EMPANADO Y FRITO, PARRILLA, SALTEADO EN MANTEQUILLA DE CÍTRICOS O AL VAPOR

FARFALLE DI GAMBERI-(FARFALLE PASTA WITH SHRIMP)

50,00BZ / 25,00\$

FARFALLE PASTA W/ SHRIMP IN CREAMY ANISE SAUCE.

PASTA FARFALLE CON CAMARONES EN SALSA CREMOSA DE ANÍS.

SEPPIE IN UMIDO-(STEW OF SQUID)

42,00BZ / 21,00\$

TRADITIONAL SQUID STEW IN AUTHENTIC ITALIAN PARSLEY AND WHOLE TOMATO.

*GUISO TRADICIONAL DE CALAMARES EN AUTÉNTICO PEREJIL ITALIANO Y TOMATE ENTERO.

HAMBURGERS

SALMON BURGER

44,00BZ / 22,00\$

BRIOCHE BUN, SALMON, AVOCADO, KIURI CUCUMBER REMOULADE POTATO WEDGES.

BOLLO DE BRIOCHE, SALMÓN, AGUACATE, GAJOS DE PATATA, REMOLADA DE PEPINO KIURI.

VEGAN BURGER

36,00 BZ / 18,00\$

BRIOCHE BUN, SALMON, AVOCADO, KIURI CUCUMBER REMOULADE POTATO WEDGES.

BOLLO DE BRIOCHE, SALMÓN, AGUACATE, GAJOS DE PATATA, REMOLADA DE PEPINO KIURI.

SINGLE OR DOUBLE LAYERED BEEF BURGER

38,00BZ / 19,00\$

USDA PRIME BEEF, GRUYERE CHEESE, KALE, TOMATO, ONION, BRIOCHE BUN W/ POMMES FRIES.

CARNE DE RES USDA, QUESO GRUYERE, COL RIZADA, TOMATE, CEBOLLA, BOLLO BRIOCHE CON PAPAS FRITAS.

LAMB BURGER

34,00BZ / 17,00\$

GREEK YOGURT, HUMMUS, SOUR DOUGH BUN, TOMATO CHUTNEY, ARUGULA W/ POMMES FRIES

ALBÓNDIGA DE CORDERO, YOGUR GRIEGO, HUMMUS, PANECILLO DE MASA AGRIA, CHUTNEY DE TOMATE, RÚCULA CON PATATAS FRITAS

PIZZA

PIZZA PORTOFINO

46,00BZ / 23,00\$

POMODORO MOZZARELLA, PROSCIUTTO, MUSHROOMS, CREAM.

POMODORO MOZZARELLA, PROSCIUTTO, CHAMPIÑONES, NATA

MARGHERITA

42,00BZ / 21,00\$

POMODORO, MOZZARELLA, BASIL, OREGANO.

POMODORO, MOZZARELLA, ALBAHACA, ORÉGANO.

APOLI

44,00BZ / 22,00\$

POMODORO, MOZZARELLA, ANCHOVIES, OREGANO.

POMODORO, MOZZARELLA, ANCHOAS, ORÉGANO.

BRESAOLA

52,00BZ / 26,00\$

POMODORO, MOZZARELLA, BRESAOLA.

POMODORO, MUZZARELLA, BRESAOLA.

HAWAIIAN

42,00BZ / 21,00\$

POMODORO, MOZZARELLA, HAM, PINEAPPLES.

POMODORO, MOZZARELLA, JAMÓN, PIÑA.

SAN DANIELE

42,00BZ / 21,00\$

POMODORO, MOZZARELLA, ITALIAN HAM.

POMODORO, MOZZARELLA, JAMÓN ITALIANO.

SALAME PICCANTE

42,00BZ / 21,00\$

POMODORO, MOZZARELLA, PEPPERONI.

POMODORO, MUZZARELLA, PEPPERONI

BUFFALO

44,00BZ / 22,00\$

POMODORO, MOZZARELLA, BUFFALO SAUCE.

POMODORO, MOZZARELLA, SALSA BUFFALO.

VEGETERIAN

42,00BZ / 21,00\$

POMODORO, MOZZARELLA, NATURAL ORGANIC BELIZEAN VEGETABLES.

POMODORO, MOZZARELLA, VEGETALES BELICEÑOS ORGÁNICOS NATURALES.

CARNIVORA

POMODORO, MOZZARELLA, ITALIAN SAUCE, GROUND BEEF, BACON, PROSCIUTTO.

POMODORO, MOZZARELLA, SALSA ITALIANA, CARNE MOLIDA, TOCINETA, PROSCIUTTO.

CALZONE LISCIO

54,00BZ / 27,00\$

POMODORO, MOZZARELLA, PROSCIUTTO.

POMODORO, MOZZARELLA, PROSCIUTTO.

CALZONE FARCITO

44,00BZ / 22,00\$

POMODORO, MOZZARELLA, MUSHROOMS, PROSCIUTTO, ARTICHOKE.

POMODORO, MOZZARELLA, CHAMPIÑONES, PROSCIUTTO, ALCACHOFA.

FOCCACCIA

FOCCACCIA CON ROSMARINO- (ROSEMARY FOCCACCIA)	32,00BZ / 16,00\$
FOCCACCIA DE ROMERO FRESCO.	
FOCCACCIA CON OLIVE-(OLIVE FOCCACCIA)	32,00BZ / 16,00\$
FOCCACCIA DE OLIVAS.	
FOCCACCIA CON SAN DANIELE-(ITALIAN HAM FOCACCIA)	34,00BZ / 17,00\$
FOCCACCIA DE HAMON ITALIANO.	
FOCCACCIA SALCICCIA E CIPOLLA –(ITALIAN SAUSAGE AND ONIONS)	32,00BZ / 16,00\$
FOCCACCIA DE SALCHICHA ITALIANA Y CEBOLLA.	

DESSERTS

CANNOLI SICILIANO	18,00BZ / 9,00\$
(COCOA DOUGH, RICOTTA, CARAMELIZE FRUITS)	
MASA DE CACAO, RICOTA, FRUTAS CARAMELIZADAS	
FLAN DE TRI COLORES	18,00BZ / 9,00\$
(STRAWBERRY, CREAMY, LIME & MINT)	
*FRESA, CREMOSO, LIMA & MENTA	
TIRAMISU	22,00BZ / 11,00\$
(RUM, COFFEE, MASCARPONE, LADY FINGER)	
RON, CAFE, MASCARPONE, LADY FINGER	
FANTASIA DE PROFITO ROLLS	18,00BZ / 9,00\$
(WHITE CHOCOLATE, BROWN CHOCOLATE, DARK CHOCOLATE)	
CHOCOLATE BLANCO, CHOCOLATE MARRÓN, CHOCOLATE NEGRO	
PINEAPPLE FLAMBEE IN COCONUT SHELL GINGER CARAMEL	18,13BZ / 9,00\$
(FLAMBÉ TROPICAL PINEAPPLES, IN FRESH COCONUT SHELL)	
PIÑAS TROPICALES FLAMBEADAS, EN CÁSCARA DE COCO FRESCA	
PAPAYA AND GINGER CHEESE CAKE	22,00BZ / 11,00\$
(FARMED GROW PAPAYA MARMALADE, CREAM CHEESE)	
MERMELADA DE PAPAYA CULTIVADA, QUESO CREMA	
TARTARA DI FRUITY TROPICAL	18,00BZ / 9,00\$
(HOMEMADE TART DOUGH FILLED WITH TROPICAL FRUITS)	
MASA DE TARTA CASERA RELLENA DE FRUTAS TROPICALES	