

# NUMERO UNO

25.95\*

## APPETIZER

### GREEN SALAD

With Cherry Tomatoes and House Dressing

## PASTA

Choice of

### CRESTI DI GALLO

With Olives, Sun-dried Tomatoes and Garlic  
in a Tomato Sauce

### PENNE VODKA

With Mushrooms and Peas

## ENTRÉES

Choice of

### CHICKEN MADEIRA

Breast of Chicken Sautéed with  
Mushrooms in Madeira Wine

### PORK CHOP

Breaded and Pan-fried  
Topped with Mixed Green Salad

### TILAPIA ESPAÑA

Sautéed with Capers, Dijon Mustard,  
Garlic and White Wine

## COFFEE & SODA

\*Plus Tax and Gratuity

# NUMERO DOS

35.95\*

## APPETIZER

Choice of

### BAKED CLAMS

Little Neck Clams Stuffed with Breadcrumbs and Herbs

### SHRIMP ESPAÑA

Sautéed with Capers, Dijon Mustard, Garlic and White Wine

### CHORIZOS

Spanish Sausage Sautéed with Garlic and White Wine

## ENSALADA

### GREEN SALAD

With Cherry Tomatoes and House Dressing

## PASTA

Choice of

### CRESTI DI GALLO

With Serrano Ham, Mushrooms and Cherry Tomatoes  
in a Cognac Sauce

### PENNE VODKA

With Mushrooms and Peas

## ENTRÉES

Choice of

### CHICKEN SANGRIA

Pepper-Encrusted with Portobello Mushrooms  
in a Sangria Sauce

### VEAL MADEIRA

Sautéed with Mushrooms in Madeira Wine

### SALMON

Mustard-encrusted and Pan-seared,  
Served over Spinach in a Lobster Bisque Sauce

## COFFEE & SODA

\*Plus Tax and Gratuity

# NUMERO TRES

49.95\*

## APPETIZER

Choice of

### BAKED CLAMS

Little Neck Clams Stuffed with Breadcrumbs and Herbs

### MUSSELS ESPAÑA

Sautéed with Capers, Dijon Mustard, Garlic and White Wine

### CHORIZOS

Spanish Sausage Sautéed with Garlic and White Wine

### SHRIMP AJILLO

Shrimp with a Spicy Garlic Sauce

## ENSALADA

### ESPAÑA SALAD

Mixed Greens with Goat Cheese and Apples  
and Roasted Almonds in a Honey Vinaigrette Dressing

## PASTA

Choice of

### CRESTI DI GALLO

With Shrimp and Peas in a Lobster Bisque Sauce

### PENNE VODKA

With Mushrooms and Peas

## ENTRÉES

Choice of

### SUCKLING PIG

Crispy Skin Roast Suckling Pig with Broccoli Rabe

### GRILLED STEAK

Certified Black Angus Steak Grilled to Your Liking

### CHILEAN SEA BASS

Sesame Seed-encrusted, Pan-seared  
with a Balsamic Reduction Served over Spinach

### KING CRAB LEGS AJILLO

Alaskan King Crab Legs w/Spicy Garlic Sauce, Sautéed Spinach

## COFFEE, SODA, ESPRESSO AND CAPPUCCINO

\*Plus Tax and Gratuity

**THERE IS AN ADDITIONAL \$10  
PER PERSON CHARGE FOR  
FRIDAY AND SATURDAY AFFAIRS**