

POLLO 25.00

Served with pasta and vegetables.

Parmigiana

Chicken breast lightly breaded and baked with mozzarella and marinara sauce, finished with fresh shaved parmesan & basil.

Piccata

Chicken breast sautéed in butter, garlic, white wine, lemon juice and capers.

Marsala

Chicken breast sautéed in EVOO, mushrooms, shallots, basil and Marsala wine sauce.

Milanese

Lightly breaded chicken cutlet with arugula, tomatoes, and shaved parmesan.

Served with rice and beans.

Pollo con Rajas y Crema

Chicken breast sautéed in EVOO with onions, julienned fresh pasilla peppers and cream sauce.

Pollo al Cognac

Chicken breast sautéed in EVOO with shallots, mushrooms and corn tossed in a cream sauce then finished with a craft blend of secret spices and cognac liquor.

Pollo Sarandeado

Sautéed chicken breast in our unique Sarandeada sauce with our craft blended of secret spices and dried chiles.

Mole Poblano

Chicken breast fillet served with Mole Poblano made with several dried chiles and spices.

Pechuga a la Parrilla

Chicken breast fillet broiled with lime juice, salt and pepper. Served with guacamole and lemon wedges.

Gallo al Mojo de Ajo

Chicken breast fillet cooked in olive oil, wine, fresh garlic and slices of Guajillo pepper.

VEAL 29.00

All veal served with pasta and vegetables.

Veal Parmigiana

Veal lightly breaded, and baked with mozzarella and marinara sauce, finished with fresh shaved parmesan and basil.

Veal Marsala

Sautéed veal scallopini with mushrooms, shallots, reduced in Marsala wine and finished with fresh basil sprigs.

Veal Picatta

Veal scallopini with capers, lemon juice, butter and white wine.

Veal Milanese

Lightly breaded veal cutlet, arugula, tomatoes, shaved parmesan and lemon wedges.

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LA GRILIA

Served with vegetables.

Ribeye Luciano

Bone-in 16oz. Prime ribeye steak, roasted potato wedges, buttered broccoli and peppercorn brandy sauce.

Lamb Chops

Roasted potatoes, corn ragu and mint demi-glace.

Filet Mignon

Prime filet, oven roasted potato wedges, braised asparagus, broccoli with a red wine sauce.

Served with rice and beans.

Carne Asada

Grilled New York steak, served with rice and beans, pico de gallo.

Carne a La Tampiquena

12oz. Prime New York steak covered with sautéed green chile strips. served with a cheese enchilada

Toro a la Coca-Cola

Bone-in 16oz. Prime ribeye steak, Made with dried red chiles, fresh garlic, black pepper, cloves, secret ingredients, and Coca-Cola Classic.

Buey Al Cilantro

Bone-in 16oz. Prime ribeye steak, glazed with our fusion verde steak sauce made with caramelized onions, cilantro and spices garnished with jalapeño toreado.

Novillo al Cognac

Broiled 12oz. Prime New York steak, in our unique and delicious cognac sauce with shallots, mushrooms, cream, crab blend of secret spices and cognac liquor. Served with beans and rice.

CHEF SIGNATURE ENTRÉES

Veal Osso Bucco

Veal shank slow braised in a reduction of Burgundy wine and savory stock with brunoised vegetables, porcini mushrooms served with pasta.

Cornish Game Hen

Herb roasted cornish hen, mushrooms, risotto, roasted potatoes and brandy bacon sauce.

Toro Flameado

Grilled 28oz. Prime tomahawk steak, julienned peppers, onions, tomatillos and herb tequila, served with rice and beans

Piernita de Borrego (Lamb Shank) 42.00

Slow roasted lamb shank in a Kenwood jack zinfandel with brunoised vegetables and secret spices served with rice and beans.

Eggplant Parmigiana

Breaded eggplant in marinara sauce with ricotta and mozzarella cheese.

PIZZA

Pepperoni

Imported pepperoni, tomato sauce, mozzarella cheese and basil.

Carne Asada

House special tomatillo sauce, mozzarella cheese, thin grilled New York steak sautéed pico de gallo.

Chorizo

Tomatillo special sauce, crumbled chorizo, mozzarella cheese, purple onions, avocado cream aioli.

Margherita

Marinara sauce, fresh Mozzarella cheese, Roma tomato and basil.

Bianca

Truffle cream sauce, caramelized onions, herbed ricotta cheese, and baby arugula.

Carnitas y Chicharron

Pulled pork carnitas, with mozzarella cheese, homemade green sauce, and crumbled chicharron.

Gamberi Pizza

Sautéed large gulf shrimp, sun-dried tomatoes, basil pine nuts pesto and baby arugula.

Vegetarian

Marinara sauce, vegetables, baby spinach, and mozzarella cheese.

DOLCI

Tiramisu

Espresso soaked lady fingers, mascarpone cheese, dusted with cocoa powder.

Italian Cheesecake

Citrus creamy cheesecake with a berry compote sauce.

Flan Brûlée

Egg custard browned vanilla sugar, served with berries, and dusted with powdered sugar

Nutella Cheesecake

Made with creamy mascarpone cheese and nutella.

Nieve Frita

Traditional Mexican fried ice cream.

Gelato

Vanilla bean, pistachio, strawberry, Swiss chocolate or passion fruit sorbet.

Pistachio Panna cotta

Vanilla panacotta mix, pistachio crumbs, caramel glaze, and berry composte sauce.

Taconolie

Soft fried dough with a sweet cinnamon, orange ricotta filling.

COMBINATION DINNERS

1 (1) Chile Relleno (1) Chicken Enchilada (1) Beef Taco	18.00	7 (2) Cheese Enchiladas (2) Beef or Chicken Enchiladas Made with Mole sauce add	14.00 16.00 3.50	14 (2) Cheese Enchiladas Verdes with onions on top. Served with Sour Cream With Chicken	15.00 16.00
2 (1) Beef & Bean Burrito (1) Tamal (1) Beef Taco	18.00	8 (2) Burritos filled with Beans & choice of Beef, Chicken, Green Chile Pork or Avocado	17.00	15 (1) Chile colorado Burrito with Beans (1) Beef Taco	16.00
3 (1) Green Pork & Bean Burrito (1) Beef Enchilada (1) Chicken Taco	18.00	9 (1) Cheese Enchiladas (1) Beef Taco	15.00	16 Beef or Chicken Tacos (2) 14.95 (3) 17.00	
4 (1) Cheese Enchilada (1) Bean Tostada with Guacamole (1) Beef Taco	18.00	10 (1) Tamal (1) Beef Enchilada	15.00	17 (1) Chile Relleno (1) Green Chile Pork & Bean Burrito	16.00
5 (1) Green Pork & Guacamole Burrito (1) Cheese Enchilada (1) Chicken Taco	18.00	11 (1) Chile Relleno (Cheese) (1) Beef Taco	15.00	18 (1) Chile Relleno (Cheese) (1) Cheese Enchilada	16.00
6 (1) Chicken Enchilada (1) Chicken Taco (1) Chicken Tostada with Guacamole	18.00	12 (1) Beef & Bean Burrito (1) Beef Taco	15.00	19 (2) Chiles Rellenos (Pasilla Peppers) Covered with egg batter and filled with cheese	18.00
		13 (1) Green Chile Pork & Guacamole Burrito (1) Chicken Enchilada	15.00	20 (1) Chile Relleno (1) Tamal (1) Green Chicken Enchilada with Sour Cream	18.00

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IL TORO E LA CAPRA

TRATTORIA ITALIANA
E
MEXICAN FUSION

by
Lindo Michoacán
gourmet mexican cuisine



APPETIZERS ANTIPASTI

Misto de la Casa 25.00

Imported cold cuts, pork hot capicola, prosciutto, salami, pistachio mortadella, italian cheese, roasted peppers, and mixed olives with pickled vegetables, jalapeño vinaigrette and avocado.

Calamari Fritti 17.00

Crispy fried squid and zuchinni with a spicy tomato cream sauce or with fried jalapeños and spicy guacamole sauce
19.00

Vongole In Brodetto 17.00

Manila clams braised in white wine, EVOO, chili flakes,lemon juice, garlic chips, and clam broth finished with a herbed crostini.

Prosciutto Mozzarella & Peppers 16.00

Mozzarella di Buffalo, roasted peppers, prosciutto, and oregano.

Polpette 13.00

Homemade meatballs, gratine of mozzarella cheese and pomodoro sauce.

Bruschetta 12.00

Truffle cream cheese, baby heirloom tomatoes, crispy pancetta, avocado, balsamic cream.

HUEVOS

Huevos con chorizo 15.00

Scrambled eggs with Mexican sausage and pico de gallo.

Huevos con machaca 15.00

Shredded roast pork or beef, mixed with pico de gallo and scrambled eggs.

Huevos rancheros tipicos 14.00

Two eggs over fried corn tortillas, topped with our green Chile pork and Spanish sauce.

Steak and eggs 25.00

New York strip, 2 eggs any style.

Chilaquiles 15.00

Pieces of fried corn tortillas smothered with green or red sauce and eggs topped with queso fresco and a touch of sour cream.

With carne Asada 23.00

BOTANAS

Guacamole 13.00

Homemade guacamole, made with fresh Hass avocado, onions, cilantro and lime juice.

Taquitos dorados 12.00

Deep fried rolled corn tortillas, filled with chicken or beef, guacamole, queso fresco and pico de gallo.

Ceviche de camaron 16.00

Fresh diced shirmp with tomato, onions, jalapeño, lemon juice and spices. Served with tostadas.

Queso Fundido 11.00

A blend of melted Monterey jack cheese and green Chile strips. Served with tortillas.

With chorizo or mushrooms 12.25

Nachos 12.00

Crisp tortilla chips covered with melted Monterrey Jack cheese. Served with jalapeños, guacamole and sour cream.

Monarch style with carne asada or grilled chicken 15.50

Camarones Aguachiles 23.00

Fresh Mexican gulf shrimp, raw cooked in a blend of cilantro, jalapeños onions, and lime citrus juice. Then topped with avocado, tomatoes, and onion slices.

Toreados con Queso 9.00

8 halves. Fried fresh jalapeños covered with melted Monterey Jack cheese muy, muy picoso.

TACOS

Served with rice and beans.

Tacos de Carne Asada (3) 19.00

Broiled steak cooked with pico de gallo and served with avocado salsa.

Tacos Al Pastor (3) 19.00

Seasoned pork served with onions, cilantro, grilled pineapple and avocado salsa.

Tacos De Camaron (3) 20.00

3 shrimp tacos deep fried or grilled on corn tortillas served with shredded cabbage, pico de gallo, sliced avocado and special sauce.

Tacos de Pescado (3) 18.00

3 fish tacos deep fried or grilled on corn tortillas. Served with shredded cabbage, pico de gallo, sliced avocado and special sauce.

SALADS

Caesar 12.00

Romaine hearts, & rustic croutons lightly tossed in our creamy house Caesar dressing and parmigiano reggiano

Avocado and Palmito 16.00

Mixed greens, heirloom tomatoes, cucumbers, Maui onions. Fresh Mozzarella, pancetta, avocado and hearts of palm lightly dressed in our house vinaigrette

Caprese 16.00

Heirloom tomatoes, Mozzarella & fresh basil finished with a balsamic drizzle (roasted peppers)

Roasted Beets 14.00

Arugula, mixed field greens, shaved red onions, caramelized pecans, and ricotta tossed in a honey dijon vinaigrette

Ensalada Marinera 18.00

Romaine lettuce, diced large golf shrimp, Hass avocados, mixed with Pico de Gallo and citrus vinaigrette

Pear & Gorgonzola salad 14.00

Arugula and spinach mix with caramelized walnuts, radicchio, gorgonzola cheese in a citrus dressing

ESPECIAL DEL MAR

Marco Polo Sette Mare 42.00

Lobster, shrimp, scallops, clams, mussels, squid and fish sautéed in garlic and white wine, finished in a seafood broth infused with tomato fennel. Topped with chili flakes and herbed crostini.

Gamberi di la Casa Nostra 28.00

Large Gulf shrimp fillet, sautéed in a scampi sauce with heirloom tomatoes, asparagus tips and tossed with linguini.

Served with rice and beans.

Salmon Sarandeado 28.00

Pan fried salmon, topped with our amazing Sarandeado sauce with a selection of dried chiles and secret spices blended with a touch of mayonnaise.

Mojarra 20.00

Tilapia. Choose 1 of our 5 methods of preparation for your tilapia: frita, sarandeado, diabla, mojo de ajo or puerto nuevo.

Pescado Jimena 30.00

Huachinango entero frito relleno de camaroncillos. Whole red snapper deep fried and filled with shrimp topped with grilled onions in a savory sauce made with garlic, white wine, secret condiments and a little touch of cream for perfection.

Camarones al Mojo de Ajo 25.00

Large Mexican Gulf shrimp, pan fried with fresh garlic, slice of Guajillo pepper, lemon juice, white wine and olive oil.

PASTA

Spaghetti Meat Balls 22.00

Spaghetti with marinara sauce, homemade Italian meatballs & fresh basil.

Bolognese 22.00

Homemade Bolognese with parmesan cheese tossed with hand crafted spaghetti.

Quattro Formaggio Ravioli 26.00

Ravioli stuffed with fontina, mozzarella, ricotta & parmesan cheese, simmered in a roasted tomato truffle cream sauce.

Lobster Ravioli 34.00

Crafted with lobster knuckle meat, fontina cheese sautéed in a roasted pepper brandy cream sauce, topped with toasted hazelnuts.

Spinach Ravioli & Cheese 22.00

Ravioli stuffed with spinach and ricotta cheese in a Panna Rosa sauce, finished with shaved Parmesan.

Baked Lasagna 24.00

Homemade Italian meat sauce, ricotta cheese, bechamel sauce, melted mozzarella, parmesan cheese and basil.

Frutti Del Pescatore 35.00

Shrimp, scallops, squid, clams and mussels, sautéed in EVOO, garlic and white wine tossed with a roasted tomato seafood sauce and linguini pasta.

Shrimp fra Diabolo 28.00

Lahrimp sautéed with spicy crushed tomato sauce, white wine, fish fumet and linguini pasta.

Served with rice and beans.

Camarones Sarandeados 25.00

Large fresh Mexican Gulf shrimp basted in Sarandeado sauce, with a selection of dried chiles and secret spices blended with a touch of mayonnaise.

Camarones Abuelito Timo 26.00

Large fresh Mexican Gulf shrimp filled with cheese and peppers, wrapped in bacon, and deep fried. Served with our special timo sauce.

Enchiladas de Camaron 25.00

Our deluxe seafood enchiladas are fried with fresh Mexican Gulf shrimp and simmered in our delicious red enchilada sauce.

Linguini Vongole (Red or White) 24.00

Sautéed Manila clams with EVOO, garlic, white wine, butter, crushed red pepper, guanciale and fish fume. Marinara for red sauce.

Vegetable Pasta 19.00

Seasonal vegetables sautéed in EVOO, herbs and spices. Served with penne pasta.

Aragosta Carbonara 36.00

Lobster knuckle, peas, mushrooms and garlic sautéed in rendered Smokey pancetta and butter then finished with egg yolks, fresh grated Parmesan cheese and tossed with fettuccine.

Pesto 19.00

Pine nut, basil, Parmesan pesto with roasted cherry tomatoes and penne pasta.

Penne a la checca 19.00

Pomodoro sauce, diced Roma tomatoes,fresh basil, thyme, chopped garlic and fresh mozzarella gratin.

Rigatoni puttanesca 19.00

Marinara sauce, Kalamata olives, capers, garlic, anchovies and oregano.

Pasta Sarandeada 26.00

Fresh homemade fettuccine pasta tossed in our delicious sarandeado sauce made with dried chiles and secret aged blended spices and cherry tomatoes. Served with chicken or shrimp.

Cacio e Pepe 20.00

Spaghetti pasta, sautéed with a cracked peppercorn, butter and pecorino Romano.

Pollo Con Rajas y Crema Pasta 25.00

Chicken breast, sautéed with fresh Chile Paslla strips, corn, shallots, tossed in our cream sauce,blended with our unique green sauce and homemade spaghetti topped with parmesan cheese and cilantro.

Chipotle Pasta e Pollo 25.00

Pan fried chicken breast, mushrooms, garlic and corn in our delicious chipotle sauce and tossed with penne pasta.

Pasta Ranchera 30.00

Pappardelle pasta sautéed with our amazing ranchera sauce, roasted tomatoes, shallots, cilantro and an 8oz. grilled New York steak.

Pasta al Cognac 30.00

Fresh rigatoni pasta, with roasted tomatoes sautéed shallots, mushrooms and corn tossed in a cream sauce then finished with a craft blend of secret spices and cognac liquor. Served with an 8oz. New York steak.

Fettuccine Alfredo 22.00

Fresh homemade fettuccine tossed with our creamy Alfredo sauce topped with Parmesan cheese.

RISOTTO

Vegetable Risotto 23.00

Italian squash, carrots, green peas, white mushrooms, broccoli florets, vegetable broth.

Risotto Di Mare 36.00

Shrimp, clams, scallops, squid and mussels, garlic tomato sauce, fish fume, shallots and basil,.

FAJITAS

All entrées served with rice, beans, guacamole, sour cream and fidestrone soup. The fajitas are served in a bed of julienned peppers, onions, tomatoes, cilantro.

Fajitas de Cochinito 26.00

Slow braised marinated glaze carnitas.

Fajitas de Res 28.00

Marinated beef.

Fajitas de Camaron 26.00

Large fresh gulf shrimp pan fried.

Fajitas de Pollo 23.00

Chicken breast strips marinated.

SOUP

Caldo de res 20.00

Made with big chunks of premium beef and fresh vegetables served with tortillas and rice.

Caldo de pollo 16.00

Chicken soup made with cilantro, onions, carrots, squash and potatoes, served with rice and tortillas.

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