

FOR THE TABLE

**ANTIPASTO MISTO** 20  
*Salumi, Assorted Cheese, Giardiniera, Olive, Gnocco Fritto*

**FRITTO MISTO** 26  
*Lightly Fried Seafood, Zucchini, Artichoke, Napoli & Agresto Sauce*

**CECI FRIED CAULIFLOWER** 18  
*Sultana Raisins, Roasted Pepper, Caper, Chili Aioli*

**WHIPPED RICOTTA** 16  
*Zucchini Scapece, Roasted Hazelnut, Honey, Crostini Bread*



ANTIPASTI

CEVICHE

**BURRATA** 16  
*Marinated Tomato, Balsamic Reduction, Grilled Bread*

**TUNA TARTARE** 22  
*Crispy Quinoa Tuille, Passionfruit Sauce, Avocado*

**TUNA SASHIMI** 22  
*Fried Avocado, Pickled Jicama, Unagi Sauce, Chili Aioli*

**SMOKED FISH PATÉ** 13  
*Giardiniera, Crostini Bread, Crispy Shallot*

**OCTOPUS ANTICUCHO** 22  
*Aji Panca Marinade, Potato, Aji Verde Pepper Sauce*

**ROCOTO SHRIMP** 21  
*Wild Shrimp, Hot Smoked Rocoto Sauce, Lima Bean Chalaquita, Potato Chips*

**BEEF CHEEK** 19  
*Slow-Cooked Niman Ranch Cheek, Pepian Corn, Chalaquita Criolla, Aji Amarillo*

**WAGYU TRUFFLE CARPACCIO** 35  
*3oz Wagyu Tenderloin, Black Truffle Vinaigrette, Hazelnut Sponge, Roasted Hazelnuts*

**LOBSTER CAUSA** 20  
*Caribbean Lobster, Aji Amarillo Mashed Potato, Aji Panca Dressing, Avocado, Chalaquita, Togarashi*

**WAHOO NIKKEI** 18  
*Local Wahoo, Pickled Ginger, Ponzu Gel, Quinoa Pops, Gochujang Aioli*

**CLASICO PERUANO** 19  
*Local Catch, Leche de Tigre Limeña, Sweet Potato, Seasoning Pepper, Cancha*

**PANCA CEVICHE** 19  
*Local Catch, Aji Panca Leche De Tigre, Avocado, Cancha, Herb Oil*

**NIPPON** 19  
*Local Catch, Acevichado Sauce, Ponzu Gel, Seasoning Pepper, Red Onion, Leche de Tigre*

**TRIO** 27  
*Try Three Styles*

INSALATA

**MISTICANZA SALAD** 11  
*Mix Greens, Cucumber, Carrot, Radish, Mixed Seeds, Tahini Dressing*

**ORGANIC QUINOA SALAD** 16  
*Avocado, Roasted Red Pepper, Tomato, Pickled Pearl Onion, Olive, Cucumber, Almond*

**LOCAL TOMATO SALAD** 15  
*Crispy Chickpea, Crumbed Grilled Halloumi, Pomegranate, Red Onion, Mint, Parsley*

**AGUA CAESAR SALAD** 14  
*Romaine Lettuce, Bottarga, Breadcrumbs, Parmigiano Reggiano*

**PERUVIAN MEDLEY 26**  
*Classic Ceviche, Lobster Causa, Wahoo Nikkei*



SIDES

- PARMIGIANA DI MELANZANE** 11  
*Fried Eggplant, Tomato Sauce, Mozzarella, Parmigiano Reggiano, Italian Basil*
- BROCCOLINI** 10  
*Piquillo*
- SWEET POTATO FRIES** 7  
*Garlic Aioli*
- CRISPY BRUSSEL SPROUTS** 12  
*Piquillo Pepper, Balsamic, Mint*
- YUCA FRIES** 7  
*Yuzu Aioli*

PASTA

Pasta is made in-house, using imported organic flours selected from small artisanal Italian pasta makers.

- AGNOLOTTI DEL PLIN** 25  
*Braised Beef Shoulder Filling, Parmigiano Reggiano, Butter & Sage, Demi-Glace*
- PICI** 23  
*Duck Ragout, Fava Bean, Pecorino Fondue*
- FETTUCCINE** 25  
*Egg Yolk Pasta, Lamb Bolognese, Mint, Ricotta Salata*
- GNOCCHI ALLA SORRENTINA** 24  
*Homemade Potato Gnocchi, Tomato Sauce, Smoked Mozzarella, Parmigiano Reggiano*
- LOBSTER & BURRATA RAVIOLI** 32  
*Handmade Burrata Ravioli, Maine Lobster Tail, Marinated Cherry Tomato, Parsley Sauce*
- TAGLIATELLE** 28  
*Tuna Crudo, Anchovy Butter, Chili Flakes Parsley, Herbs, Breadcrumbs*
- OSSOBUCO RISOTTO** 32  
*Acquerello Rice, Italian Saffron, Ossobuco Ragu, Parmigiano Reggiano*
- EGGPLANT RAVIOLI** 20  
*Roasted Eggplant filling, Handmade Ravioli, Tomato Pesto, Taggiasca Olives, Cherry Tomato, Bell Pepper Sauce*

ENTRÉES

Our seafood is wild caught with a preference for local fishermen. All our purveyors are chosen based on their dedication to sustainable practices.

- AGUA TUNA** 44  
*Yellowfin, Potato Croquette, Bok choy, Yuzu Aioli, Chili Aioli*
- SNAPPER A LO MACHO** 36  
*Local Queen Snapper, Calamari, Wild Shrimp, Crispy Cassava, Cilantro*
- MAHI MAHI** 35  
*Local Mahi-Mahi, Tomato, Eggplant, Persillade, Tomato Sauce, Arugula Sponge, Caramelized Onion, Hazelnut Crust*
- SIMPLY SERVED** MP  
*Local Fresh Catch, Broccolini, Local Mix Green*



Our purveyors are chosen based on their dedication to sustainable practices, responsible animal husbandry, and natural means of production.

- LAMB** 45  
*Lamb Rack, Braised Lamb Shoulder, Seco Sauce, Aji Amarillo Mashed Potato, Green Herb Crumble*
- CHICKEN A LA BRASA** 28  
*All-Natural Roasted Chicken, Triple Cooked Chips, Tomato Cucumber Salad, Aji Aioli*
- 10oz GRILLED "ENTRANA"** 52  
*Niman Ranch Skirt Steak, Pastel De Papa, Green Pea Puree, Marinated Cherry Tomato, Chimichurri*
- 8oz BEEF TENDERLOIN** 49  
*Grass-Fed Beef Tenderloin, Ratatouille, Zucchini Puree, Tomato Gel, Peppers Demi-Glaze*

