

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, 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 Beef Cheek, Pepian Corn,
 Chalaquita Criolla, Aji Amarillo*

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

CRAB CAUSA 24
*Snow Crab, Aji Amarillo Mashed Potato, Avocado,
 Miso & Sriracha Mayo, Green Onion, Unagi, Togarashi*

NIKKEI SCALLOP TIRADITO 25
*Cured Scallop, Italian Truffle Caviar, Yuzu Leche de Tigre,
 Sweet Potato Puree, Unagi, Seasoning Pepper, Lime*

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 30
Classic Ceviche, Crab Causa, Nikkei Scallop



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 artisinal Italian pasta makers.

- AGNOLOTTI DEL PLIN** 28
Braised Beef Shoulder Filling, Parmigiano Reggiano, Butter & Sage, Demi-Glace
- PICI** 25
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
- CARIBBEAN RAVIOLI**
34 *Handmade Shrimp Ravioli, Caribbean Lobster Tail, Parsley Cream, Confit Cherry Tomato, Squid Ink Tuille*
- TAGLIATELLE** 28
Tuna Crudo, Anchovy Butter, Chili Flakes Parsley, Herbs, Breadcrumbs
- RAVIOLI AL TARTUFO** 35
Truffle and Parmigiano Fonduta, Homemade Ravioli, Italian Black Truffle, Oyster Mushroom, Parmigiano Reggiano
- RISOTTO** 32
Acquerello Rice, Slow Cooked Niman Ranch Lamb Shoulder, Caramelized Onion Puree, Beetroot Salad, Herb Breadcrumbs, Black Garlic Cream

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** 29
All-Natural Roasted Chicken, Triple Cooked Chips, Tomato Cucumber Salad, Aji Aioli
- 8oz NIMAN RANCH SHORT RIBS** 39
24 hrs Slow Cooked Beef, Mashed Potato, Pearl Onion, Marinated Carrots
- 10oz GRILLED "ENTRAÑA"** 55
Niman Ranch Skirt Steak, Roasted Rutabaga, Parsnip Puree, Mushroom Cream, Potato Pave Pickled Red Onion, Chimichurri
- 8oz BEEF TENDERLOIN** 49
Grass-Fed Beef, Ratatouille, Zucchini Puree, Tomato Gel, Peppers Demi-Glaze

