

# B O L E R O S

## Calamari Fritti 15

Lemon Seasoned, Marinara Sauce

## Minestra di Pomodoro 9

Tuscan Tomato Soup, Goat Cheese Crostini,  
Vincotto

## Caprese Moderno 15

Sliced Vine Ripe Campani Tomatoes,  
Fresh Buffalo Mozzarella, Burrata Mousse,  
Balsamic Reduction, Basil Infusion

## Classic Caesar Salad 10

Romaine Lettuce, Garlic Croutons, and Parmesan Cheese

## Entree

### Lasagna 25

Bolognese Beef, Tomato Ragu  
Layered with Alfredo sauce, Ricotta and  
Mozzarella cheese

### Salmon alla Griglia 31

Grilled Salmon, Yukon Mashed Potatoes,  
Seasoned Vegetable

### Vodka Risotto,

Sweet Peas, Sautéed Garlic, Tomato Basil  
Parmegiano Romano & Fresh Mozzarella, Traditional Pink Sauce

### Chicken 18 –Shrimps 29- Lobster 38

### Linguini Pollo al Pomodoro 24

Chicken Breast, Sautéed Garlic, Tomato  
& Basil Fresh Mozzarella

### Filetto di Manzo 36

Grilled Certified Angus Beef  
Yukon Mashed, Seasoned Vegetables, Barolo Demi

## Dessert

### Moderno Tiramisú 8.00

Mascarpone Cream, Espresso Soaked Sponge,  
Milk Chocolate Cake, Dark Chocolate Net,  
Kahlua Cocoa Sauce

### Chocolate Decadence 8.50

Chocolate Fudge Walnut Cake, Milk and White Chocolate  
Mousse, Basil Ice Cream,  
Passion Fruit Sauce



Gluten Free

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## Cocktail

### Mojito Bellini 12.50

Fresh Mojito, Mionetto "Prosecco" & Peach Puree

### Passionate Dream 12.00

Don Q, Passion Fruit, Mango, Mionetto "Prosecco"

### Apparent sour 12.00

Aperol, St. German & Lime Juice

### Rum Rita 10.50

Bacardi Limon, Cointreau, Felipe II, Sour Mix

### Bolero Sour 9.50

Bacardi Oak heart, Sour Mix, Ginger Ale

## Martinis

### Limoncello Martini 12.50

### Limoncello Liqueur & Vodka

### Pear Elderflower 12.50

Gery Goose Pear Vodka, St. Germain Elderflower  
Lemon Juice

### Watermelon Tingle 12.50

Grey Goose Citron, Ginge Puree, watermelole  
Puree, Cranberry Juice

### Cherry Cosmo 12.50

Cherry Noir, Cointreau, Lime & Cranberry Juice

### Appletini 10.50

Bacardi Apple, Sour Apple, Lime Juice

### Peartini 12.50

Grey Goose La Poire, Almond Liqueur,  
Simple Syrup, Lemon Juice

### Illusion Martini 12.50

French Vodka, Mango Pineapple Juice, Brut

### Tropical Martini 10.50

Grey Goose, Bacardi Coconut,  
Banana Dash Orange & Pineapple Juice

### Blue Martini 12.50

Grey Goose, Cointreau, Blue Curacao, Lime Juice

Raw and undercooked food may be hazardous to your health.

18% Service charge will be added to all parties of six and above. PR Tax  
(10.5%) & City (1%) will be added.

Revised 7.1.2015



Gluten Free



Vegetarian