



APRILE

RESTAURANT & MARKET

Cold Appetizers

Salmon Tartare (Raw)

Diced salmon pieces marinated with red onions, olive oil, dijon mustard, and aromatic herbs. Topped with crispy bread and capers mayo.

Finos cortes de salmón marinado en aceite de oliva, mostaza dijon, cebolla morada, hierbas aromáticas coronado con baby alcaparras y crujientes de pan.

\$16.95

Aprile Ceviche (Raw)

Our mixture of white fish and shrimp in sweet chili and lemon cream topped with fried squid and shrimp in crispy coconut with avocado and cancha corn.

Mixto de pescado y camarón en crema de aji dulce y limon coronado con frito de calamar y crujientes de langostinos en coco acompañado con aguacate y maíz cancha.

\$21.95

Tuna Tartare

Diced Tuna loin marinated with chives, smoked sweet peppers, ginger and curry mayo served with avocado and fresh coriander.

Finos cortes de lomo de atún marinado con cebollín, aji dulce ahumado, jengibre y mayonesa de curry servido con aguacate y cilantro.

\$16.95

Corvina Ceviche (Raw)

Marinated Corvina in lime juice and "Leche de Tigre" mixed with crispy sweet potatoes.

Corvina marinada en zumo de limón y "Leche de Tigre" servido con batatas crujientes.

\$16.95

Carpaccio di Manzo (Raw)

Thinly sliced beef tenderloin marinated in sea salt, black peppers and rosemary topped with baby arugula, mushrooms, dijon mayo and balsamic glaze.

Finas lonjas de carne res marinadas en sal marina, pimienta negra y romero servido con mayonesa dijon, baby arugula, champiñones frescos, finalizado en reducción balsámica.

\$16.95

Tavolo di Antipasti

Sliced prosciutto, speck, chorizo, salami. Served with fresh mozzarella, shaved Parmesan, kalamata olives, peperoncino, and arugula

Finas lonjas de prosciutto, speck, salami, chorizo, virutas de parmesano, mozzarella fresca, acompañados de aceitunas kalamatas, peperoncino y arúgula.

\$26.95

Hot Appetizer

Focaccina

Mini focaccia topped with oven roasted veggies, and shaved parmesan cheese.

Mini focaccia coronada con mixto de vegetales rostizados, y virutas de parmesano.

\$12.95

French Onion Soup

Traditional onion soup "AU Gratin" with swiss cheese.

Tradicional sopa de cebolla gratinada con queso Suizo.

\$13.95

Creamy Tomato Soup

Tomato soup, pecorino and black pepper fondue, with caramelized walnuts and drizzled Pesto.

Cremosa sopa de tomate con centro de fondue de pecorino, pimienta negra, nueces caramelizadas y pinceladas de pesto.

\$12.95

Eggplants & Zucchini Rolls

Thin slices of eggplant and zucchini rolls stuffed with ricotta cheese, prosciutto, and spinach. Served over a tomato passata topped with shaved parmesan cheese.

Rolls de Berenjenas y calabacines rellenos de ricotta, prosciutto y espinacas sobre passata de tomate y virutas de parmesano.

\$16.95

Calamari Fritti

Crispy calamari medley in a spicy lemon aioli.

Crujientes calamares servidos en alioli de limón ligeramente picante.

\$15.95

Cachapitas Fondue

Mini cachapitas topped with smoked mozzarella, crispy chorizos and saffron goat cheese fondue.

Mini cachapitas cubiertas con mozzarella ahumada, chorizos crocantes y fondue de safran queso de cabra.

\$15.95



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15% Service charge will be added to your bill.

Aprile Ruota Menu

Parmigiano Reggiano PDO 24 Months

Classica. Your choice of pasta mantecata in our Parmigiano Reggiano finalized with fresh parmesan shavings from the wheel. With a white cream base and a touch of black pepper.

Pasta de tu preferencia mantecata en nuestro Parmigiano Reggiano coronado con virutas de parmesano en crema blanca y pimienta negra. \$23.95

Tartufato

Your choice of pasta mantecata in our Parmigiano Reggiano with a black truffle cream finalized with fresh parmesan shavings from the Parmigiano wheel

Pasta de tu preferencia mantecata en nuestro Parmigiano Reggiano coronado con virutas de parmesano en crema de trufas negra. \$28.95

Funghi Misti

Your choice of pasta mantecata in our Parmigiano Reggiano with Porcini mushroom, portobello, and fresh mushroom tossed in a creamy sauce, white wine, and truffle oil.

Pasta de tu preferencia mantecata en nuestro Parmigiano Reggiano con mixto de hongos porcini, portobellos y champiñón salteados en crema blanca vino blanco finalizada con un toque de aceite de trufa blanca. \$26.95

Aprile

Your choice of pasta mantecata in a Parmigiano Reggiano cream tossed with a mix of mushrooms, and truffle oil. Served with a piece of 8 oz beef tenderloin embraced by prosciutto.

Tu opción de pasta en crema de Parmigiano Reggiano con mixto de hongos y aceite de trufa, 8 oz de filet mignon envuelto en prosciutto. \$43.95

Pesto di Pistacchio

Your choice of pasta mantecata in a Parmigiano Reggiano Tossed with a creamy pistachio pesto finalized with fresh parmesan shavings from the Parmigiano wheel.

Tu opción de pasta mantecata en Parmigiano Reggiano en crema de pesto de pistacho coronado con virutas de Parmigiano Reggiano. \$26.95

Pomodoro

Your choice of pasta mantecata in a Parmigiano Reggiano Tossed with confit cherry tomatoes, roasted garlic, tomato passata, white wine, and basil. finalized with fresh parmesan shavings from the Parmigiano wheel.

Tu opción de pasta mantecata en Parmigiano Reggiano salteada con tomates cherry confitados, ajo rostizado, passata de tomate, vino blanco y albahaca. finalizado con virutas Parmigiano Reggiano \$25.95

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Aprile Rusta Menu

Pecorino Romano DPO 12 Months

La Vera carbonara

Your choice of pasta mantecata in a Pecorino Romano (DPO 12 months) Tossed with eggs yolk, guanciale, and black peppers.

Pasta de tu preferencia mantecata en nuestro Pecorino Romano (DPO 12 meses) mezclada con yema de huevos, guanciale y pimienta negra.

\$26.95

Cacio e Pepe

Your choice of pasta mantecata in a Pecorino Romano (DPO 12 months) Tossed with butter, Pecorino Romano and black peppers.

Pasta de tu preferencia mantecata en nuestro Pecorino Romano (DPO 12 meses) en crema de pecorino romano, mantequilla y pimienta negra.

\$23.95

Alla Vodka

Your choice of pasta mantecata in a Pecorino Romano (DPO 12 months) Flambeed with vodka, white cream, tomatoes passata, and peperoncino.

Pasta de tu preferencia mantecata en nuestro Pecorino Romano flambeada con vodka, crema blanca, passata de tomates y Pecorino Romano.

\$26.95

Short Rib Ragu

Your choice of pasta mantecata in a Pecorino Romano (DPO 12 months) Boneless short ribs sauce tossed with red wine and rosemary.

Pasta de tu preferencia mantecata en nuestro Pecorino Romano (DPO 12 meses) servida con ragu de short ribs, vino tinto y romero.

\$36.95

Choose Your Pasta: Penne Rigate, Linguine, Spaghetti.

Add:

Potato Gnocchi \$2.00

Paglia e fieno \$2.00

Black Truffeld and

Ricotta Fiochetti \$3.00

Short Ribs Ravioli \$3.00

Burrata cheese Agnolotti \$4.00

Lobster Ravioli \$5.00

Extra Topping

Add:

Chicken \$6.00

Shrimp \$7.00

Prosciutto \$4.00

Smoke Salmon \$8.00

Beef tenderloin \$8.00

Mushroom \$2.00

Bacon \$3.00

Guanciale \$4.00

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Caesar

Romaine lettuce, Parmesan cheese, croutons, and special house dressing.

Lechuga romana, aderezo César de la casa, croutones y queso parmesano.

\$12.95

Add: chicken \$6.00 or shrimp \$7.00

Stracciatella & Peach

Kale, spinach, peach, Kalamata olives, radish, toasted pine nuts, red onions, stracciatella cheese, and balsamic dressing.

Kale, espinaca, durazno, aceitunas Kalamata, piñones tostados, cebolla morada, queso stracciatella y aderezo balsámico.

\$16.95

Citrus

Spring mix, mandarin oranges, mixed berries, almonds, crispy goat cheese, and passion fruit dressing.

Mezcla primaveral, mandarinas, frutos rojos, almendras, queso de cabra crujiente y aderezo de maracuyá.

\$16.95



Aprile Prosciutto Caprese

Fresh burrata cheese and sliced Prosciutto served with cherry tomatoes, sun-dried tomatoes, fresh tomatoes, and basil.

Queso burrata fresco y jamón serrano en rodajas servidos con tomates cherry, tomates secos, tomates frescos y albahaca.

\$18.95

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Salads

Aprile Ruota

Your choice of pasta in a Parmigiano Reggiano (PDO 24 months) cream tossed with prosciutto, mix of mushrooms, and truffle oil. Served with a piece of 8 oz beef tenderloin embraced by prosciutto.

Tu opcion de pasta en crema de Parmigiano Reggiano (PDO 24 meses) con prosciutto, mixto de hongos y aceite de trufa, acompañado de 8 oz de filet mignon envuelta en prosciutto.

\$43.95

Carbonara

Thin crispy sautéed bacon, pecorino, garlic, and black peppers tossed in a creamy sauce.

Crujiente tocineta salteada con ajo, pecorino, crema blanca y un toque de pimienta negra.

\$20.95

Bolognese

Classic homemade meat and tomato sauce.

Clasico ragu de carne de res y tomate hecho en casa.

\$19.95

Truffle Fiochetti

Fiochetti stuffed of Ricotta cheese and truffle tossed in a prosciutto and black peppers pecorino romano creamy sauce.

Fiochetti relleno de Ricotta y trufa en crema de prosciutto y pecorino romano con pimienta negra.

\$26.95



Bomb Carbonara

Thin crispy sautéed bacon, shrimp, grilled chicken, pecorino, and black peppers tossed in a creamy sauce.

Crujiente tocineta salteada con ajo, camarones, pollo grillado, pecorino en crema blanca con una pizca de pimienta negra.

\$26.95

Agnolotti di Burrata e Pistacchio

Burrata cheese agnolotti tossed in basil and pistachio pesto with sundried tomatoes and crunchy guanciale.

Agnolotti de burrata salteados en pesto de pistacho y albahaca coronado con tomates secos y crujientes de guanciale.

\$26.95

Pasta

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Frutti Di Mare

Sautéed shrimp, squid, scallop, and mussels tossed with tomato, garlic basil and white wine.

Salteado de camarones, calamares, vieiras y mejillones, ajo, albahaca y vino blanco con un toque de nuestra napoli casera

\$28.95

Shrimps & Mussels Zafferano

Squid ink Spaghetti tossed in a roasted garlic and saffron creamy sauce with sautéed shrimps and mussels.

Spaghetti negro de sepia en crema de ajo rostizado y azafrán salteados con camarones y mejillones.

\$28.95



Short Ribs Ravioli

Ravioli stuffed with homemade Ossobuco meat in a red wine, mushroom and sage sauce topped with parmesan cheese shavings.

Ravioli relleno de Ossobuco de res servidos en salsa de vino tinto y salvia coronado con virutas de parmesano.

\$26.95

Gnocchi Prosciutto e Stracciatella

Potato Gnocchi tossed in a creamy sauce with prosciutto, stracciatella cheese and baked basil.

Gnocchi de papa en crema de stracciatella y prosciutto finalizado con albahaca crujiente.

\$25.95

Lobster Ravioli

Our home made lobster ravioli served in creamy lemon and basil sauce.

Nuestro casero ravioli de langosta servido en cremosa salsa de limón y albahaca.

\$28.95

Add Chicken \$6.00, Shrimp \$7.00, Prosciutto \$4.00, Smoke Salmon \$8.00, Beef tenderloin \$8.00

Choose Your Pasta: Penne Rigate, Linguine, Spaghetti.

Add: Potato Gnocchi \$2.00 Spaghetti Neri \$2.00
Short Ribs ravioli \$4.00 Lobster Ravioli \$5.00
or Burrata Agnolotti \$4.00

Telefono Aprile

Confited tomatoes, roasted garlic, provolone, fresh mozzarella, white wine, and basil.

Salteado de tomate confitados, ajo rostizados, queso provolone, mozzarella fresca y albahaca.

\$24.95

Rusticana

Fresh tomatoes, bacon, black olives, garlic, white wine and fine herbs with a touch of Napoli sauce.

Tomates frescos, tocineta, ajo vino blanco y hierbas aromáticas junto con nuestra especial napoli de la casa.

\$23.95

Risottos

Funghi

Arborio rice, mushroom, portobello, porcini sauce and truffle oil.

Arroz arborio, champiñón, porcini y portobello con un toque de aceite de trufa blanca.

\$25.95

Frutti di Mare

Sautéed shrimps, scallops, squid and mussel in a saffron cream, basil and white wine.

Salteado de camarones, calamares, vieiras y mejillones en crema ligera de azafrán, albahaca y vino blanco.

\$28.95



Chicken

Sautéed chicken, spinach, bacon, red onion, mozzarella cheese and provolone.

Crepe rellena de pollo salteado, tocineta, espinaca, cebolla morada, mozzarella y provolone.

\$23.95

Beef & Mushroom

Stuffed crepe with beef tenderloin, mushrooms, portobello, porcini, mozzarella cheese, and provolone.

Crepe rellena de Lomito, mixto de hongos champiñones, porcini, portobellos, mozzarella y provolone.

\$28.95



Hamburgers

Fondue Burger (Raw)

Homemade burger topped with Swiss cheese fondue, bacon, onions, mushrooms, and spring mix served with truffled French fries.

Carne de la Casa coronada con fondue de queso Suizo, tocineta, cebolla, champiñones finalizada con mezclum de lechuga y papas fritas trufadas.

\$19.95

Classic Burger (Raw)

Homemade burger with American cheese, red onion, tomatoes, romaine lettuce and crispy bacon served with french fries.

Carne de la casa con queso americano, cebolla morada, tomate, lechuga romana y tocineta crujiente servida con papas fritas.

\$17.95

Entrées

Chicken Parmigiana

Parmesan chicken breast over tomato passata, served with spaguetti in a napoli sauce.

Pechuga de pollo a la parmesana sobre passata de tomate, servida con spaguetti en salsa napoli.

\$23.95

Mushroom Chicken

Chicken breast with bacon, and mushroom sauce served with grilled zucchini, and mashed sweet potatoes.

Pechuga de pollo salteada bañada en salsa de tocineta y champiñones, acompañada por puré de batata y zucchini grillados.

\$25.95

New York Strip Steak

Grilled 14oz of New York strip Steak with truffle and parmesan gnocchi.

14oz de New York strip steak servido con gnocchi en crema de parmesano y trufa.

\$43.95

Coriander Lamb Chop (Raw)

New Zealand Lamb Chop marinated with coriander, fine herbs and garlic served with roasted potatoes and sautéed onions.

Chuletillas de Cordero de Nueva Zelanda marinadas en polvo de cilantro, finas hierbas y ajo, servidas con papas rostizadas y cebollas salteadas.

\$42.95

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● Pesce Mediterraneo

Fish of the day cooked with white wine and fine herbs butter. Served with roasted potatoes and mix of asparagus.

Pescado del día cocido al vino blanco y mantequilla de finas hierbas servido con papas rostizadas y espárragos mixtos.

\$31.95

Cartoccio Aprile (Raw)

Beef tenderloin with linguine pasta in a prosciutto and parmesan cream sauce tossed in a mix of mushrooms, and truffle oil.

Filet mignon acompañado con linguine en crema de prosciutto y hongos mixtos en cartoccio con una toque de aceite de trufas.

\$42.95

Citric Salmon (Raw)

Grilled salmon in a lemon confit sauce. Served with citric vodka risotto, baby zucchini and fennel.

Salmón al grill con infusion de Limón confitado, servido con risotto de vodka citrica baby zucchini e hinojo.

\$29.95

Aprile Ruota (Raw)

Your Choice of pasta in a Parmigiano Reggiano (PDO 24 months) cream tossed with a mix of mushrooms, and truffle oil. Served with a piece of 8oz Beef tenderloin embraced by prosciutto.

Tu opción de pasta en crema de Parmigiano Reggiano (PDO 24 meses) con mixto de hongos y aceite de trufa, acompañado de 8 oz de filet mignon envuelta en prosciutto

\$43.95

Braised Short Rib

Red wine braised short rib served with corn on the cob tajin aioli, cotija cheese and rustic mashed potatoes.

Short rib estofada el vino tinto servidas con elote abrazado en aioli de tajin, queso cotija, y pure de papas rustico.

\$43.95



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● Cartoccio di Pesce

Oven roasted Fish of the day over shrimps, mussels and cherry tomatoes linguine in a garlic and basil butter sauce.

Red Snapper al horno acompañado con linguine salteado en mantequilla de ajo, tomate cherry, camarones, mejillones y albahaca fresca.

\$42.95



● Dijon Mushroom Filet Mignon

Grilled juicy filet mignon with dijon and mushrooms creamy sauce over rustic mashed potatoes and sautéed asparagus.

Jugoso filet mignon en crema dijon y champiñones servido con pure rustico y espárragos salteados.

\$41.95



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Focaccia

Classic

Olive oil and oregano.
Aceite de oliva y orégano.

\$10.95

Pomodori Misto

Mixed tomatoes, garlic, oregano, and olive oil.
Mixto de tomates, ajo, aceite de oliva y orégano.

\$15.95

Prosciutto

Prosciutto, basil, olive oil, and oregano.
Prosciutto, aceite de oliva y orégano.

\$15.95

Caprese

Fresh mozzarella, tomato, garlic, oregano, pesto sauce, and olive oil.
Mozzarella fresca, tomate, ajo, orégano, pesto y aceite de oliva.

\$16.95

Pizza

Margherita

Tomato sauce, mozzarella, and fresh basil.
Salsa de tomate, mozzarella y albahaca fresca.

\$14.95

Provenzal

Tomato sauce, mozzarella, roasted peppers, onion, italian sausage, pepperoni, and black olives.
Salsa de tomate, mozzarella, pimientos rostizados, cebolla, salchicha italiana, pepperoni, aceitunas negras.

\$17.95

Napolitana

Tomato sauce, mozzarella, anchovies, black olives, and oregano.
Salsa de tomate, mozzarella, anchoas, aceitunas negras y orégano.

\$17.95

Caprese

Tomato sauce, mozzarella, fresh tomato, piece of fresh mozzarella, and pesto sauce.
Salsa de tomate, mozzarella, tomate fresco, mozzarella fresca, y pesto

\$18.95

Quattro Stagioni

Tomato sauce, mozzarella, ham, artichoke, mixed olives, red onions, and mushrooms.
Salsa de tomate, mozzarella, jamón, alcachofas, cebolla morada, aceitunas negras y champiñones.

\$19.95

Funghi

Tomato sauce, mozzarella and mushrooms.
Salsa de tomate, mozzarella y champiñones.

\$16.95

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Modena

Tomato sauce, mozzarella, mixed tomatoes, roasted Garlic, arugula, parmesan, and balsamic glaze.

Salsa de tomate, mozzarella, mixto de tomates, ajo rostizado, arúgula, parmesano y reducción balsámica.

\$19.95

Capricciosa

Tomato sauce, mushroom, artichoke, prosciutto, black olive and stracciatella cheese.

Salsa de tomate, champiñón, prosciutto, aceituna negras y stracciatella fresca.

\$22.95

Quattro Formagi

Tomato sauce, mozzarella, blue cheese, provolone, and parmesan.

Salsa de tomate, mozzarella, queso azul, provolone y parmesano.

\$21.95

Affettato

Tomato sauce, mozzarella, prosciutto, pepperoni, salami, truffle oil.

Salsa de tomate, mozzarella, prosciutto, pepperoni, salami y aceite de trufa.

\$23.95

Aprile

Tomato sauce, mozzarella, portobello, caramelized onions, speck, burrata, arugula, and truffle oil.

Salsa de tomate, mozzarella, portobello, cebolla caramelizada, speck, burrata, arúgula y aceite de trufa.

\$25.95

Calzone

Stuffed with tomato sauce, mozzarella, ham, and fresh mushrooms.

Masa de pizza rellena de salsa de tomate, mozzarella, jamón y champiñón.

\$20.95

Rustica

Salsa rusticana, Italian sausage, peppers, sundried tomatoes and stracciatella cheese.

Salsa rusticana, salchicha italiana, pimentón, tomate seco, stracciatella fresca.

\$20.95

Primavera

Tomato sauce, mozzarella, onions, black olives, fresh mushrooms, green peppers, artichoke, and basil.

Salsa de tomate, mozzarella, cebollas, aceitunas negras, champiñón, pimentón verde, alcachofa y albahaca.

\$18.95

Diavola

Spicy tomato sauce, mozzarella, pepperoni, onions, and oregano.

Salsa de tomate picante, mozzarella, pepperoni, cebolla y orégano.

\$18.95



Desserts

Tiramisu

Creamy mascarpone coffee, pavesini, and cocoa powder.
Cremoso Mascarpone, café, pavesini y cacao en polvo.

\$8.95

Cheesecake

Traditional American cheese cake topped with chocolate fudge and mixed berries.

Torta de queso crema tradicional Americana bañada en fudge de chocolate y frutos mixtos.

\$8.95

Chocolate Lava cake

Chocolate cake with liquid center served with vanilla ice cream.

Torta de chocolate con el centro liquido y helado de vainilla.

\$9.95

Tartufo Della Mia Casa

Crunchy coat of chocolate stuffed with cherry heart, almonds and our delicious vanilla and chocolate ice cream.

Crujiente costra de chocolate rellena de nuestro delicioso, helado de vainilla y chocolate con un corazón de cherry y almendras.

\$9.95

Tarta de Queso o Oreo Vasca

Our Delicious super creamy Basque cheesecake or Creamy Oreo served with sorbet of passion fruit.

Nuestra deliciosa y cremosa tarta de queso o Oreo vasca servida con sorbete de maracuyá.

\$10.95

Banana and Nutella Crepe

Stuffed crepe of confited banana and nutella served with vanilla ice cream.

Crepe rellena de banana confitada y nutella servida con helado de vainilla.

\$9.95

Pavlova

Meringue based crust topped with savory "dulce de leche" topped of freshly sliced strawberries.

Base de merengue crujiente abrazado con dulce de leche coronado con fresas frescas.

\$10.95



Kids Menu

- Chicken Nuggets

Chicken nuggets and French fries

- Mini Pizza Margherita

Tomato sauce and mozzarella

- Mini Pasta

Spaghetti or macaroni in white cream or tomato sauce.

Any dish from Kids Menu: \$12.95

Beverages

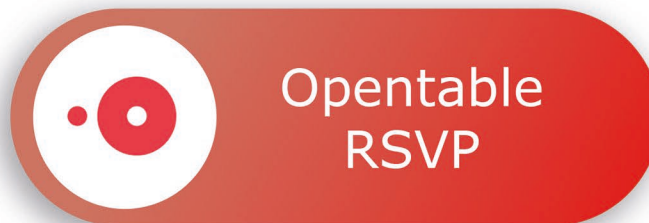
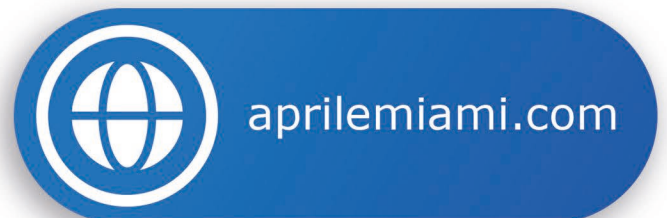
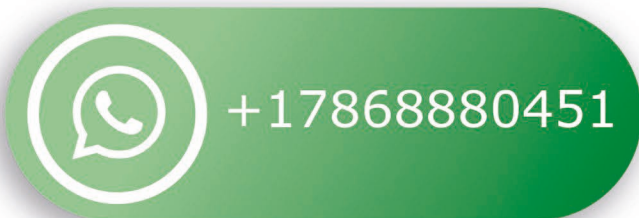
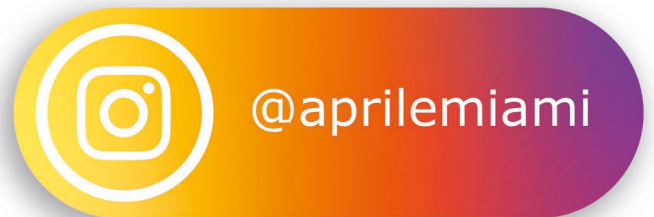
Soft Drinks:

- Bottled Water (0.75 L) \$5.00
- Sparkling Water (0.75 L) \$5.00
- Sodas \$3.00
- Lemonade \$5.00
- Orange Juice \$5.00

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