

# *Piropos 'On the Hill' 1<sup>st</sup> Wednesday Prix Fixe Menu*

*\$45 Per Person*

## *Appetizers*

Croquetas de Cangrejo 2 Crab Cakes served with Cilantro Pesto Aioli 14

Vieyras envueltas en Panceta Jumbo Scallops wrapped in Apple Smoked Bacon over  
Corn Relish with Chipotle Pepper Aioli 12

Provoleta Asada Grilled Wheel of Provolone Dusted with Oregano & Aji Molido 10

### EMPANADAS

#### YOUR CHOICE OF ONE

Carne (Ground Beef, Onions, Green Olives, Raisins & Spices)

Pollo (Chicken, Onions, Roasted Peppers & Spices)

Caprese (Mozzarella, Basil & Tomato)

Jamon y Queso (Ham, Provolone, Mozzarella & Chives)

4

## *Salad or Soup Course (choice of)*

Ensalada De La Casa Romaine Lettuce, Tomatoes, Onions, Avocado, Apples & Walnuts with Red Wine &  
Aji Molido Vinaigrette

Cesar Tradicional Romaine Hearts with Garlic Croutons, Grated Reggianito & Anchovies

### Sopa

Crab Bisque

## *Entrée (choice of)*

Entrée Spécial Sélection Trucha Roja Pistachio Encrusted Ruby Red Trout finished with an Artichoke Basil Créma  
served with Roasted Tomato & Creamy White Pear Apple Stilton Polenta

Lomo a la Pimienta con Papas a la Crema 8 oz Peppercorn Encrusted Filet in a Brandy cream sauce served with Au  
Gratin Potatoes & sautéed Mushrooms

Bife De Chorizo 14 oz Grilled Kansas City Strip served with Spanish Potatoes & Roasted Vegetables

Costillas De Puerco Two Grilled 8 oz Pork Chops served with Mashed Potatoes & Apples sautéed with  
Walnuts, Raisins & Mushrooms

Costillas de Cordero 12 oz Pan Seared Rack of Lamb served with creamy Polenta & Port Lingonberry Sauce

Pescado Piropos Pan Seared Blackened Mahi Mahi with Lobster Risotto, Julienne Vegetables &  
Roasted Red Pepper Sauce

Tilapia Argentina (Baked Tilapia Stuffed with Gulf Shrimp & Blue Crab Claw Stuffing finished with a Caper Buerre  
Blanc Roasted Red Pepper Risotto & Grilled Asparagus)

## *Dessert (choice of)*

Flan de Naranja Traditional Argentine Flan infused with a hint of Orange, Served with  
Fresh Whipped Cream and Candied Orange

Tarta Con Mousse de Chocolate y Frambuesa Three layers of Decadent Chocolate Cake Layered with a Rich Dark  
Chocolate Mousse, a Hint of Raspberry & Glazed with Chocolate Ganache, Finished with a  
House-Made Raspberry Sauce

Pastel de Banana Banana Piropos Signature Banana Cake Layered with Whipped Cream Cheese Frosting Served  
with Crème Anglaise and House-Made Raspberry Sauce