



Coral Gables



Novecento  
est.1991



**Restaurant Week Menu**



**Lunch Menu**

**APPETIZERS**

Your choice of:

**Empanada**

Your choice of hand carved beef, chicken or spinach and cheese

**Sopa del Día**

Soup of the day

**Ceviche de Sandía**

Fish ceviche marinated in lime juice, jalapeño peppers, watermelon and fresh basil

**ENTRÉES**

Your choice of:

**Carne del día**

Chef's selection of the meat of the day

**Pescado del día**

Chef's selection of fish of the day

**Ravioles Cuatro Quesos**

Four cheese ravioli with pink sauce and feta cheese

**DESSERTS**

Your choice of:

**Postre del Día**

Chef's selection of the day

**Panqueques con Dulce de Leche**

Crepes, dulce de leche, whipped cream

**Todo Chocolate**

Warm chocolate truffle, Belgium chocolate ganache, chocolate ice cream

**\$ 26** (PER PERSON)

(Plus 18% Gratuity and applicable taxes)

**Monday Through Saturday**

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**Restaurant Week Menu**



**Dinner Menu**

**APPETIZERS**

Your choice of:

**Empanada**

Your choice of hand carved beef, chicken or spinach and cheese

**Ensalada de Blue Cheese**

Mixed greens, arugula, romaine, walnuts, pears and blue cheese  
Dijon dressing

**Ceviche con tostones**

Fish ceviche marinated in lime juice, jalapeño peppers, avocado, tostones

**ENTRÉES**

Your choice of:

**Lomo del día**

Grilled filet mignon with Chef's special sides

**Pescado del día**

Chef's selection of fish of the day

**Ravioles de Espinaca y Queso**

Spinach and cheese ravioli with creamy sauce with thin herbs, tomato  
concasse, garlic and cheese

**DESSERTS**

Your choice of:

**Postre del Día**

Chef's selection of dessert of the day

**Panqueques con Dulce de Leche**

Crepes, dulce de leche, whipped cream

**Todo Chocolate**

Warm chocolate truffle, Belgium chocolate ganache, chocolate Ice Cream

**\$36** PER PERSON

(Plus 18% Gratuity and applicable taxes)

**Monday Through Saturday**