

# WOOD FIRED PIZZA

## THE PIZZA

OUR PIZZA IS A CLASSIC NEAPOLITAN PIZZA. WE PREPARE OUR PIZZA AS IT IS DONE IN NAPLES, ITALY - THE OLD FASHIONED WAY. WE USE A SPECIAL FLOUR MADE EXACTLY FOR WOOD OVEN BAKING. OUR TOMATOES ARE GROWN ORGANICALLY FOR US IN THE MOUNTAINS OF ADJUNTAS WHERE THEY ENJOY THE COOLER AIR OF THE MOUNTAINS. THESE TOMATOES ARE ALSO HAND-PICKED BY A FAMILY RUN BUSINESS ALLOWING THEM TO RIPEN ON THE VINE. OUR CHEESE IS ALSO ITALIAN - YOU MAY CHOOSE BETWEEN CLASSIC MOZZARELLA OR MOZZARELLA DI BUFFALA.

## THE OVEN

OUR OVEN IS HAND BUILT; AND CAN EASILY REACH TEMPERATURES OVER 800 DEGREES. THE HIGH HEAT LOCKS IN THE FLAVOR AND MOISTURE OF THE DOUGH, AND THE SPECIALITY INGREDIENTS GIVE OUR PIZZA ITS UNIQUE FLAVOR.

## 2 DOLLAR SURCHARGE FOR MOZZARELLA DI BUFFALA

GARLIC AND CHEESE STICKS 12  
OREGANO AND GRALIC INFUSED OLIVE OIL

CHEESE PIZZA 12  
CRUSHED TOMATOES • DAILY MOZZARELLA  
SUBSTITUTE FRESH MOZZARELLA 2

MARGUERITA 14  
CRUSHES TOMATOES • DAILY MOZZARELLA • ROASTED  
TOMATOES • FRESH BASIL  
SUBTITUTE FRESH MOZZARELLA 2

MED 16  
ROASTED GARLIC HUMMUS • MEDITERANEAN MIX  
OLIVES • PIQUILLO PEPPERS • FETA

JACINTO 18  
CRUSHED TOMATOES • PROSCIUTTO • PEPPERONI •  
CAPICOLA • DAILY MOZZARELLA

MIDDLES 20  
BÉCHAMEL • SHRIMP • ROASTED TOMATOES •  
TORN BASIL

THE ECLIPSE 16  
CRUSHED TOMATOES • PROSCIUTTO DI PARMA •  
DAILY MOZZARELLA • LOCAL ARUGULA • BASIL  
BALSAMIC REDUCTION

GUAVATE 17  
ROASTED PULLED PORK • SWEET PLANTAINS  
PICKLED RED ONIONS • CILANTRO PESTO  
CHIPOTLE GOUDA CHEESE

MAKE YOUR OWN PIZZA  
BASE PRICE 8

SAUCE	CHEESE
CRUSHED TOMATOES 2	DAILY MOZZARELLA 2
OLIVE OIL 2	FRESH MOZZARELLA 4
BÉCHAMEL 2	FETA 4
ROASTED GARLIC 2	

TOPPINGS  
BALSAMIC REDUCTION 1  
PIQUILLO PEPPERS • TORN BASIL • ARUGULA •  
PEPPERONI • CAPICOLA • 2 EACH  
MEDITERRANEAN MIX OLIVES 3  
PROSCIUTTO DI PARMA • SHRIMP • 4 EACH

# LARGE PLATES

LOCAL CATCH OF THE DAY MP  
GRILLED LEMON • CHOICE OF: GANDULES RISOTTO • GRILLED VEGETABLES • MAMPOSTEADO

ECLIPSE SEAFOOD RISOTTO MP  
MARKET SEAFOOD • FRESH CATCH OF THE DAY • FENNEL • TARRAGON • SAFFRON

PAN SEARED ORGANIC CHICKEN 22  
FUFU • PASTELES RISOTTO • CHICHARRON VOLAO • PITORRO SOFRITO

PORK TENDERLOIN 28  
PAN SEARED • STIR FRY NOODLES • TAMARIND PONZU • SHITAKE MUSHROOMS

GRILLED LOCAL SPICED BLACK ANGUS “1855” RIBEYE MP  
GARLIC AND THYME SMASHED FINGERLING POTATOES • COGNAC TRUFFLE BUTTER

CAST IRON “1855” BLACK ANGUS FILET MP  
WILD MUSHROOM AND HERB AUJUS • CRISPY GORGONZOLA MAC AND CHEESE

GRILLED WAGYU CHURRASCO MP  
MIXED POTATO GRATIN • BOURSIN CHEESE SPHERE • MARKET VEGETABLES

WILD GAME MP  
PLEASE ASK YOUR WAITER FOR TODAYS SELECTION

GRASS FED ORGANIC LAMB CHOPS 24 / 34  
LOCAL BEAN CHANNA MASSALA • PICKLED CUCUMBER YOGURT • TROPICAL FRUIT CHUTNEY  
GRILLED VEGETABLES • BRICK OVEN NAAN BREAD

CORNISH GAME HEN 24/32  
LOCAL HERBS • CONGRÍ STIR FRY • MANGO GINGER GLACE

HOMEMADE MARKET PASTA MP  
ADD SHRIMP 10 • CHICKEN 8



## DINNER

### CHEF COSME'S PRIX FIX DINNER

4 COURSE DINNER 50

5 COURSE DINNER 65

## TO SHARE

TERRANO BORINCANO 8  
HUMMUS • ROOT VEGETABLE CHIPS •  
GRILLED MARKET BREAD

PUERTO RICAN BITES 12/18  
CHICHARRONES • SORULLITOS DE MAIZ • BEEF TURN OVER • GUAVA AND CHEESE  
TURN OVER • BACALAITOS

MIXED OLIVES 8  
WARM MIXED MEDITERRANEAN OLIVES • QUESO DEL PAÍS  
ARTISAN BREAD

LOCAL FRESH CATCH CEVICHE MP  
MINI AREPAS

FRIED BABY CALAMARI 14  
PECORINO BREADED • CHIPOTLE SMOKED PAPRIKA • CITRUS AIOLI

COCONUT TEMPURA SHRIMP 12  
PINEAPPLE SWEET CHILI

AHI TUNA TARTAR TACOS 14  
WASABI SCENTED AHI TUNA • AVOCADO RELISH

ROPA VIEJA EGGROLLS 12  
TAMARIND SWEET CHILI • CILANTRO • SOURSOP MAYO

CHEESE AND CURADO PLATTER 20  
CHEFS SELECTION OF THREE CHEESES AND THREE STYLES OF CURED MEATS  
ARTISAN BREAD • WARM OLIVE ANTIPASTO

CHEESE PLATTER 16  
CHEFS SELECTION OF FOUR CHEESES • ARTISAN BREAD  
WARM OLIVE ANTIPASTO

## SMALL PLATES

CAZUELA DE PULPO 16  
BABY OCTOPUS • CHICKPEAS • LONGANIZA • SAFFRON  
POTATO GNOCCHI

GRILLED ROASTED VEGETABLES 12  
WHITE BALSAMIC THYME MARINADE • PEPPERED MOZZARELLA  
DI BUFFALA • SUN DRIED TOMATO PESTO

MUSSELS 14  
WHITE WINE • GARLIC • ONIONS • ARTISAN BREAD

LOCAL ORGANIC MIXED GREEN SALAD 12  
DAILY TOMATOES • GINGER PICKLED WATERMELON • FETA  
CANDIED NUTS • JULIANNE APPLES • WILD BERRIES  
CHAMPAGNE VINAIGRETTE

THE ECLIPSE CAESAR 12  
LOCAL ROMAINE • ROASTED GARLIC CAESAR DRESSING • CILANTRO  
BRICK OVEN CROUTONS • FRESH GRANA PADANO

MARKET INSPIRED SOUP MP

A MESSAGE FROM OUR FRIENDS FROM THE PR HEALTY DEPARTMENT:  
CONSUMING RAW OR UNDERCOOKED MEATS • POULTRY • SEAFOOD • SHELLFISH •  
EGGS OR UNPASTEURIZED JUICES MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.