



DINNER

CHEF COSME'S PRIX FIX DINNER

4 COURSE DINNER 65

5 COURSE DINNER 75

TO SHARE

TERRANO BORINCANO 8
ROASTED GARLIC HUMMUS • ROOT VEGETABLES • DAILY TOMATOES
HOUSE BREAD

PUERTO RICAN BITES 14/18
CHICHARRONES • SORULLITOS • MEAT TURNOVERS • GUAVA AND CHEESE TURNOVERS
CORNERED BEEF ALCAPURRIAS

LOCAL FRESH CATCH CEVICHE MP
DAILY INFUSED • MINI AREPAS

FRIED CALAMARI 14
PECORINO BREADED • CITRUS ALIOLI

COCONUT SHRIMP TEMPURA 12
PINEAPPLE SWEET CHILI • RED CURRY • ALIOLI

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

ROPA VIEJA EGGROLLS 12
SPICY TAMARIND REDUCTION • CILANTRO • SOUR SAP MAYO

CHEESE AND SAUSAGE PLATTER 22
CHEF SELECTION OF THREE CHEESES AND THREE STYLE SAUSAGE
WARM OLIVE ANTIPASTO • PETTIT BARRA GALLEGA

CHEESE PLATTER 16
CHEF SELECTION OF FOUR CHEESES • WARM OLIVE ANTIPASTO
PETTIT BARRA GALLEGA

SMALL PLATES

PULPO A LA BRAZA 16
CANNELLINI BEANS • LONGANIZA • SAFFRON • WHITE WINE
TOMATOES • SWEET POTATO CHIPS

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

PORK BELLY SLIDERS 15
PICKLED CABBAGE • SESAME HABANERO MAYO
STOUT BEER • DIJON MUSTARD • BRIOCHE

MUSSELS 14
WHITE WINE • ROMA TOMATOES • ROASTED GARLIC • ONIONS
CANTIMPALO • SAFFRON • ARTISTAN BREAD

ORGANIC MIX GREEN SALAD 12
DAILY TOMATOES • GINGER PICKLING WATERMELON • FETA
CANDIED NUTS • JULIANNE APPLES • BRICK OVEN FOCACCIA
WILD BERRIES AND CHAMPAGNE VINAIGRETTE

THE ECLIPSE CAESAR 12
LOCAL ROMAINE • ANCHOVIES • ROASTED GARLIC CAESAR DRESSING
CILANTRO • LARGE CROUTONS • FRESH GRANA PADANO

MARKET INSPIRED SOUP MP

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

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 GARLIC INFUSED OLIVE OIL

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

MARGUERITA 14
CRUSHED TOMATOES • DAILY MOZZARELLA • ROASTED
TOMATOES • FRESH BASIL
SUBSTITUTE 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
FENNEL ROASTED SHRIMP • BÉCHAMEL • ROASTED TOMATOES
TURN BASIL

THE ECLIPSE 16
PROSCIUTTO DI PARMA • DAILY MOZZARELLA • CRUSHED
TOMATOES • 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 2 • TORN BASIL 2 • ARUGULA 2
PEPPERONI 2 • CAPICOLA 2
MEDITERRANEAN MIX OLIVES 3
PROSCIUTTO DI PARMA • SHRIMP • 4 EACH

LARGE PLATES

LOCAL CATCH OF THE DAY MP
GRILLED LEMON & TROPICAL FRUIT RELISH • CHOICE OF: GANDULES RISOTTO • GRILLED VEGETABLES
OR MAMPOSTEAO

KOBE BURGER 35
10 oz. FRESH KOBE BEEF • HICKORY SMOKED BREAD • CARBRIE CHEESE • FIG MERMELADE
LOLO ROSO GREENS • ROMA TOMATOES • TRUFFLE INFUSED MAYO • SPICED HOSE MADE PECORINO FRIES

ECLIPSE SEAFOOD RISOTTO MP
MARKET SEAFOOD • FENNEL • TARRAGON • SAFFRON

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

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

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

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

ARROZ CON POLLO 22
OUR INDIGENOUS PLATE • ROASTED PEPPERS AIOLI • TOSTONES • AVOCADO

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 34
LOCAL BEAN CHANNA MASSALA • TROPICAL FRUIT CHUTNEY • FRESH VEGETABLES • MINT RAITA
BRICK OVEN NAAN BREAD

CORNISH GAME HEN 24/32
CONGRÍ • GINGER • CITRUS AND HONEY GLAZE

HOMEMADE MARKET PASTA MP
PRAWNS ADD 12 • CHICKEN ADD 8