

DINNER ADDITIONS

Thursday, May 23, 2019

Executive Chef Franco Sangiacomo

ZUPPA DI FAGIOLI E FUNGHI, PROSCIUTTO CROCCANTE Beans and mushrooms soup, crispy prosciutto	16
COZZE E VONGOLE SALTATE, VINO BIANCO, POMODORINI E PANE ALLA GRIGLIA Sautéed mussels and clams, white wine and cherry tomatoes sauce, grilled bread	23
MOZZARELLA AFFUMICATA CON SPECK , POMODORO, BASILICO E FRISELLE Imported fresh smoked bufala mozzarella with Italian speck, heirloom tomato, basil and house made crispy frisella	22
CALAMARI ALLA GRIGLIA, INSALATA DI CRESCIONE, POMODORI E OLIVE Sauteed mussels, cherry tomato, oil and garlic sauce, grilled bread	23
TAGLIOLINI FATTI IN CASA AI FUNGHI PORCINI E TARTUFO NERO House made tagliolini pasta with porcini mushrooms and summer black truffles	42
FILETTO DI SPIGOLA DEL CILE E GAMBERONI ARROSTO, RISOTTO DI SPINACI ASTICE, E LIMONE Pan roasted Chilean and prawn, served over an spinach, lobster meat and lemon risotto	39
TAGLIATA DI TONNO IN PADELLA, INSALATA DI AVOCADO, RAVANELLI E POMODORI Pan roasted ahi tuna, avocado, watermelon radish and heirloom tomato salad	39
BISTECCA DI MANZO ALLA PIASTRA AL MARSALA CON PUREA DI PATATE, BROCCOLINI E FUNGHI SALTATI Roasted black angus beef NY steak in a marsala wine sauce, mashed potatoes, broccolini and wild mushrooms	42
INSALATA DI FRUTTA FRESCA CON SORBETTO DI ARANCIA Assorted fresh fruit salad with orange sorbet	18

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs
May increase your risk of foodborne illness, especially if you have certain medical condition*