

## **DINNER ADDITIONS**

**Tuesday, June 11, 2019**

*Executive Chef Franco Sangiacomo*

ZUPPA DI FAGIOLI BORLOTTI E VERDURE, RICOTTA STAGIONATA E CROSTINI Borlotti Beans and Vegetables Soup, Aged Ricotta Cheese and Croutons	16
TONNO SALTATO CON INSALATA DI CRESCIONE, AVOCADO E POMODORINI Seared Ahi Tuna Served with Watercress, Cherry Tomatoes and Avocado	23
COZZE SALTATE CON POMODORO FRESCO, AGLIO, OLIO E PEPERONCINO PANE ALLA GRIGLIA Sautéed Mussels in a Fresh Tomato, Garlic and Oil Sauce, Grilled Bread	22
TAGLIOLINI FATTI IN CASA CON FUNGHI PORCINI E TARTUFO NERO House-Made Tagliolini, Porcini Mushrooms and Black Truffle	42
GNOCCHI DI RICOTTA ALLA SORENTINA Ricotta Cheese Gnocchi in Fresh Tomato and Basil Sauce, and Buffalo Mozzarella	28
CAPPESANTE ARROSTO SU RISOTTO DI PISELLI E POLPA DI GRANCHIO Roasted Sea Scallops Served Over a Green Peas and Crab Meat Risotto	39
FILETTO DI DENTICE ARROSTO SU PASSATA DI POMODORO CIME DI RAPA E CAROTINE Pan Roasted Red Snapper Fillet Served Over Heirloom Tomato Sauce Sautéed Broccoli Rabe and Baby Carrots	41
BISTECCA DI MANZO ALLA GRIGLIA, SERVITA CON PATATE ARROSTO E BROCCOLI Grilled Bone-In Rib Eye Steak Served with Fingerling Potatoes and Broccoli Rabe	57
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit (Pineapple, apple, blueberry, and mango)	16

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