

**LUNCH ADDITIONS**  
**Wednesday, June 19, 2019**  
*Executive Chef Franco Sangiacomo*

ZUPPA FREDDA DI POMODORO CON VERDURE E GAMBERI AL VAPORE Chilled tomato soup with fresh dice vegetables and steamed shrimp	16
BURRATA CON POMODORO, SPUMA DI AVOCADO E PANE CARASAU Imported burrata cheese served with heirloom tomatoes, avocado puree and crispy Sardinian bread	25
TONNO SCOTTATO CON CRESCIONE, AVOCADO, OLIVE E POMODORINI Seared Ahi Tuna Served with Watercress, Avocado, Cherry Tomatoes and Olives	23
HAMBURGER DI WAGYU, LATTUGA, POMODORI, CIPOLLA E PATATINE FRITTE Wagyu Beef Burgher, Butter Lettuce, Tomato, Onion, Shoestring Fries	28
GNOCCHI DI RICOTTA AL PESTO DI BASILICO, FAGIOLINI E PATATE Ricotta cheese gnocchi in basil pesto sauce, green beans and potatoes	26
TROTA IN PADELLA SU RISOTTO CON FAVE E POLPA DI ASTICE Roasted salmon trout served over a risotto with lobster meat, fava beans and lemon zest	36
RISOTTO CON FUNGHI PORCINI E TARTUFO NERO Risotto with fresh porcini mushrooms and black summer truffles	38
BISTECCA DI MANZO ALLA PIASTRA CON SALSA AI FUNGHI PORCINI, PUREA DI PATATE E SCAROLA Seared black angus beef NY steak in a porcini mushrooms sauce, mashed potatoes and braised escarole	39
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*