

**LUNCH ADDITIONS**  
**Thursday, July 18, 2019**  
*Executive Chef Franco Sangiacomo*

ZUPPA FREDDA DI POMODORO CON VERDURE E GAMBERI AL VAPORE Chilled tomato soup with diced fresh vegetables and steamed shrimp	16
VELLUTATA DI ASPARAGI E BROCCOLI CON BURRATA Asparagus and broccoli soup garnished with burrata cheese	16
GAMBERONI E CAPPESANTE ALLA GRIGLIA CON TORETTA DI POMODORO E AVOCADO Grilled jumbo shrimp and sea scallops with tower of heirloom tomatoes, avocado and field greens	24
COZZE SALTATE AL VINO BINACO, LIMONE, AGLIO E OLIO SERVITE CON PANE ALLA GRIGLIA Sautéed mussels, in white wine, lemon, garlic and olive oil served with grilled bread	21
PACCHERI CON SALSICCE DI MAIALE, CIME DI RPAE E PECORINO ROMANO Paccheri pasta with Italian pork sausages, broccoli rabe and pecorino Romano	27
DENTICE IN PADELLA CON CARCIOFINI, CIPOLLINE E BROCCOLINI SALTATI Sautéed red snapper fillet in white wine, fresh artichokes, red pearl onions and sautéed broccolini	39
COSTOLETTE D'AGNELLO ALLA GRIGLIA CON PATATE E FAGIOLINI SALTATI Grilled lamb chops served with fingerling potatoes and green beans	42
BISTECCA DI MANZO ALLA PIASTA AL PEPE VERDE CON PUREA DI PATATE E CIME DI RAPE Seared beef NY steak in green peppercorn sauce with mashed potatoes and broccoli rabe	39
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit (pineapple, apple, blueberry, 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*