

LUNCH ADDITIONS

MONDAY, SEPTEMBER 23, 2019

Executive Chef Franco Sangiacomo

ZUPPA DI CECI E VERDURE CON RICOTTA STAGIONATA CHICK PEA AND VEGETABLES SOUP GARNISHED WITH AGED RICOTTA CHEESE	16
FIORI DI ZUCCA IN PASTELLA RIPIENI DI MOZZARELLA AFFUMICATA INSALATA DI RUCOLA, RIDUZIONE DI BALSAMICO CRISPY SQUASH BLOSSOM STUFFED WITH SMOKED MOZZARELLA, ARUGULA SALAD, BALSAMIC REDUCTION	22
TONNO SCOTTATO AL PEPE CON POMODORINI, AVOCADO, OLIVE E RAVANELLI SEARED PEPPER CRUSTED AHI TUNA WITH CHERRY TOMATOES, OLIVES, AVOCADO & WATERMELON RADISH	22
COZZE SALTATE CON LIMONE, VINO BIANCO, AGLIO E OLIO, PANE ALLA GRIGLIA SAUTEED MUSSELS IN WHITE WINE, LEMON, GARLIC AND OLIVE OIL SERVED WITH GRILLED BREAD	21
PACCHERI CON POLPA DI GRANCHIO REALE, ASPARAGI, POMODORI PACCHER PASTA WITH ALASKAN KING CRAB, ASPARAGUS, CHERRY TOMATOES, OIL, GARLIC	48
MERLUZZO NERO ARROSTO, PASSATA DI POMODORO, CARCIOFINI E BROCCOLINI PAN ROASTED BLACK COD FILLET, HEIRLOOM TOMATO SAUCE, BRAISED BABY ARTICHOKES AND BROCCOLINI	38
GAMBERONI E CAPPESANTE ARROSTO SU PASSATA DI CECI E SPINACI SALTATI ROASTED JUMBO SHRIMP AND SEA SCALLOP OVER CHICK PEA PUREE AND SAUTEED SPINACH	36
BISTECCHA DI MANZO IN PADELLA AI PORCINI, CIME DI RAPA, PUREA DI PATATE SEARED BLACK ANGUS BEEF NY STEAK, PORCINI MUSHROOMS SAUCE MASHED POTATOES AND BROCCOLI RABE	42

it Is Truffles Season!

RISOTTO OR TAGLIOLINI WITH BUTTER AND TRUFFLE OIL (\$18 HALF PORTION | \$26 FULL PORTION)
SHAVED FRESH ITALIAN WHITE TRUFFLES | \$21 PER GRAM (2 GRAMS MINIMUM)

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