

DINNER ADDITIONS

Tuesday, September 10, 2019

Executive Chef Franco Sangiacomo

VELLUTATA DI CAVOLFIORI E PORRI CON STRACCIATELLA E TARTUFO NERO Cauliflower and leeks soup garnished with Stracciatella and burgundy truffles	16
CALAMARI ALLA GRIGLIA CON CRESCIONE, POMODORINI, E JALAPE ÑOS Grilled calamari with watercress, cherry tomatoes and jalapeños	23
CARPACCIO DI TONNO SCOTTATO AL PEPE CON POMODORINI AVOCADO, OLIVE E RAVANELLI Seared pepper crusted ahi tuna carpaccio with cherry tomatoes, olives, avocado and watermelon radish	22
COZZE SALTATE AL VINO BIANCO E POMODORINI CON PANE ALLA GRIGLIA Sautéed Mussels, Cherry Tomato, Oil, Garlic and White Wine Sauce, Grilled Bread	22
LINGUINE AL LIMONE, ZUCCHINE, CAPPESANTE E GAMBERI Lemon Infused Linguine Pasta with, Zucchini, Shrimp, Scallops and Cherry Tomato	37
DUO DI OMBRINA E GAMBERONI ARROSTO SU RISOTTO DI BARBABIETOLE POLPA DI ASTICE E BUCCIA DI LIMONE Pan roasted duo of royal sea bass fillet and jumbo shrimp over a risotto with lobster meat, lemon zest and beet puree	41
MERLUZZO NERO ARROSTO SU PASSATA DI CECI E CIME DI RAPA SALTATE Pan roasted black cod fillet over a chick pea puree, and sautéed broccoli rabe	42
COSTATA DI MANZO IN PADELLA AL MARSALA CON PUREA DI PATATE E CIME DI RAPA Roasted Beef Rib Eye Steak in marsala wine sauce, mashed potatoes and broccoli rabe	42
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*