

DINNER ADDITIONS

MONDAY, OCTOBER 21, 2019

Executive Chef Franco Sangiacomo

ZUPPA DI LENTICCHIE E VERDURE CON RICOTTA STAGIONATA GREEN LENTIL AND VEGETABLES SOUP GARNISHED WITH AGED RICOTTA CHEESE	16
CALAMARI ALLA GRIGLIA, INSALATA DI CRESCIONE, POMODORINI E AVOCADO GRILLED CALAMARI, WITH WATERCRESS, CHERRY TOMATO AND AVOCADO	23
MOZZARELLA DI BUFALA AFFUMICATA, BRESAOLA DI WAGYU, POMODORI, PANE CARASAU IMPORTED SMOKED BUFFALO MOZZARELLA, WAGYU BRESAOLA, HEIRLOOM TOMATO, CRISPY SARDINIAN BREAD	29
TONNO SCOTTATO CON INSALTA DI QUINOA, AVOCADO, POMODORINI E RAVANELLI SEARED AHI TUNA WITH RED QUINOA, AVOCADO, CHERRY TOMATOES, AND RADISH	23
PACCHERI CON COZZE, CAPPESANTE E GAMBERONI AGLIO E OLIO PACCHERI PASTA WITH MUSSELS, SCALLOPS AND JUMBO SHRIMP IN OLIVE OIL AND GARLIC SAUCE	38
FILETTO DI SPIGOLA IN PADELLA SU RISOTTO DI POLPA DI ASTICE E PISELLI PAN ROASTED ROCK FISH OVER A RISOTTO WITH LOBSTER MEAT AND GREEN PEAS GARNISHED PEA SHOOTS	39
BISTECCA DI MANZO IN PADELLA SU PUREA DI PATATE E FUNGHI SALTATI SEARED BLACK ANGUS BEEF NY STEAK SERVED WITH ROYAL TRUMPET MUSHROOMS AND MASHED POTATOES	42
FILETTO DI IPPOGLOSSO IN PADELLA, SALSA DI MAIS FRESCO, CIPOLLINE E CAVOLFIORI PAN ROASTED HALIBUT FILLET, FRESH CORN SAUCE, SAUTEED BROCCOLI RABE, ROASTED CAULIFLOWER	39
TAGLIATA DI FRUTTA FRESCA FRESH SLICED FRUIT (PINEAPPLES, APPLES, MANGO AND BLUEBERRIES)	16

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**