

DINNER ADDITIONS
MONDAY, NOVEMBER 11, 2019
Executive Chef Franco Sangiacomo

ZUPPA DI LENTICCHIE E VERDURE, CROSTINI E RICOTTA STAGIONATA LENTIL AND VEGETABLES SOUP, CROUTONS, AGED RICOTTA CHEESE	16
BRESAOLA DI WAGYU CON POMODORI E STRACCHINO WAGYU BEEF BRESAOLA, HEIRLOOM TOMATO AND FRESH ITALIAN STRACCHINO CHEESE	25
MOSCARDINI ALLA LUCIANA, CROSTONE DI PANE E SPINACI STEWED BABY OCTOPUS, SPINACH AND GRILLED BREAD	23
CALAMARI ALLA GRIGLIA, INSALATA DI RUCOLA, POMODORINI E JALAPENO GRILLED CALAMARI, ARUGULA, CHERRY TOMATO AND JALAPENO SALAD	23
TONNO SCOTTATO CON INSALATA DI POMODORO, AVOCADO, OLIVE SEARED AHI TUNA SERVED WITH CHERRY TOMATOES, OLIVES AND AVOCADO SALAD	22
PACCHERI, COZZE, CALAMARI E SCAMPI, SALSA ALL'ARRABBIATA IMPORTED PACCHERI PASTA, CALAMARI, MUSSELS AND LANGOUSTINE IN A SPICY TOMATO SAUCE	37
OMBRINA E CAPPESANTE ARROSTO, RISOTTO CON POLPA D'ASTICE E PATATE VIOLA ROASTED SEA SCALLOPS AND ROYAL BASS, RISOTTO WITH LOBSTER MEAT AND PURPLE POTATOES	39
MERLUZZO NERO ARROSTO IN PADELLA ALLA LIVORNESE CON SCAROLA SALTATA PAN ROASTED BLACK COD FILLET IN A FRESH TOMATOES, OLIVES AND CAPERS SERVED WITH SAUTEED ESCAROLE	39
FILETTO DI MANZO ARROSTO CON PATATE AL FORNO E CIME DI RAPE ROASTED BEEF TENDERLOIN FILET WITH ROASTED FINGERLIN POTATOES, BROCCOLI RABE AND MARSALA WINE SAUCE	42
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**