

DINNER ADDITIONS

THURSDAY, DECEMBER 12, 2019

EXECUTIVE CHEF FRANCO SANGIACOMO

ZUPPA DI LENTICCHIE E VERDURE, CROSTINI, RICOTTA STAGIONATA LENTIL AND VEGETABLE SOUP, CROUTONS, AGED RICOTTA CHEESE	16
CULATELLO, FUNGHI MARINATI, STRACCHINO CULATELLO, MARINATED WILD MUSHROOMS, STRACCHINO CHEESE	24
TONNO SCOTTATO, INSALATA DI CRESCIONE, POMODORINI, AVOCADO SEARED AHI TUNA, CHERRY TOMATOES, WATERCRESS, AVOCADO	22
CALAMARI ALLA GRIGLIA, RUCOLA, POMODORINI, JALAPEÑOS GRILLED CALAMARI, CHILI INFUSED OLIVE OIL, ARUGULA, CHEERY TOMATOES, JALAPEÑOS	23
MAFALDE, SALSICCIA DI MAIALE, CIME DI RAPA, PECORINO AFFUMICATO MAFALDE PASTA, ITALIAN PORK SAUSAGE, BROCCOLI RABE, SMOKED PECORINO CREAM	32
CAPPESANTE E MERLUZZO NERO ARROSTO, RISOTTO DI POLPA DI ASTICE, ZUCCA ROASTED SEA SCALLOPS, BLACK COD FILLET, RISOTTO, BUTTERNUT SQUASH, LOBSTER MEAT	42
PESCE SPADA, PASSATA DI TOPINAMBUR E FUNGHI, CARCIOFI, BROCCOLI SEARED SWORDFISH, SUNCHOKES AND MUSHROOM SAUCE, BRAISED ARTICHOKE BROCCOLINI	38
COSTATA DI MANZO ALLA PIASTRA, PUREA DI PATATE, SPINACI SEARED BEEF RIB EYE STEAK, CHIANTI WINE SAUCE, MASHED POTATOES, SAUTÉED SPINACH	42
TAGLIATA DI FRUTTA FRESCA FRESH FRUIT (MANGO, PINEAPPLE, BLUEBERRIES, APPLE)	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**