

DINNER ADDITIONS

TUESDAY, JANUARY 21, 2020

EXECUTIVE CHEF FRANCO SANGIACOMO

ZUPPA DI VERDURE E GRANO SARACENO CON RICOTTA STAGIONATA BUCK WHEAT AND VEEGTABLE SOUP GARNISHED WITH AGED RICOTTA CHEESE	16
TARTAR DI TONNO CON POMODORO, AVOCADO SU INSALATA DI QUINOA AHI TUNA TARTAR WITH AVOCADO, TOMATOES, GINGER, OVER RED QUINOA SALAD	22
CALAMARI ALLA GRIGLIA CON RUCOLA, POMODORINI, CIPOLLA E JALAPEÑOS GRILLED CALAMARI SERVED WITH ARUGULA, CHERRY TOMATOES, RED ONIONS AND JALAPEÑOS	22
CULATELLO CON FUNGHI MARINATI E BURRATA CULATELLO WITH MARINATED WILD MUSHROOMS AND BURRATA CHEESE	24
CALAMARATA AI FRUTTI DI MARE AL POMODORO E PEPERONCINO CALAMARATA PASTA WITH ASSORTED SEAFOOD IN A LIGHTLY SPICY TOMATO SAUCE	36
FILETTO DI OMBRINA IN PADELLA SU RISOTTO DI CARCIOFI E BUCCIA DI LIMONE SAUTÉED ROYAL SEA BASS FILLET, RISOTTO, ARTICHOKE AND LEMON ZEST	38
IPPOGLOSSO IN PADELLA SU PASSATA DI POMODORO, CIPOLLINE E CIME DI RAPA PAN ROASTED HALIBUT FILLET OVER HEIRLOOM TOMATO SAUCE, RED PEARL ONIONS AND BROCCOLI RABE	39
BISTECCA DI MANZO IN PADELLA SERVITA CON RISOTTO AI FUNGHI E TARTUFO SEARED BLACK ANGUS BEEF NY STEAK, PORCINI AND TRUFFLE RISOTTO	44
PETTO DI POLLO ARROSTO AL LIMONE E CAPPERI CON PATATE ARROSTO E SPINACI ROASTED CHICKEN BREAST IN A LEMON-CAPERS SAUCE, ROASTED FINGERLING POTATOES AND SPINACH	32
TAGLIATA DI FRUTTA FRESCA SLICED FRESH FRUIT (MANGO, APPLE, BLUEBERRIES, PINEAPPLE)	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**