

DINNER ADDITIONS

FRIDAY, MARCH 13, 2020

EXECUTIVE CHEF FRANCO SANGIACOMO

ZUPPA DI BROCCOLI E VERDURE CON RICOTTA STAGIONATA BROCCOLINI AND VEGETABLES SOUP, AGED RICOTTA CHEESE	16
COZZE SALTATE AL VINO BIANCO, LIMONE, AGLIO E OLIO, PANE ALLA GRIGLIA SAUTÉED MUSSELS IN WHITE WINE, GARLIC, LEMON AND OIL SPICY SAUCE SERVED WITH GRILLED BREAD	22
CALAMARI ALLA GRIGLIA CON RUCOLA, POMODORINI, JALAPEÑOS E CIPOLLA GRILLED CALAMARI SERVED WITH ARUGULA, CHERRY TOMATOES, RED ONIONS AND JALAPEÑOS	23
CANDELE CON SALSICCE, PECORINO E FUNGHI SALTATI CANDELE PASTA WITH SAUSAGES, PECORINO CHEESE AND WILD MUSHROOMS	29
FILETTO DI CERNIA ALLA LIVORNESE CON SCAROLA SALTATA ROASTED GROUPER FILLET IN A FRESH TOMATOES, OLIVES AND CAPER SERVED SAUTÉED ESCAROLE	39
RISOTTO DI ARAGOSTA E FAVE CON MERLUZZO NERO ARROSTO ROASTED BLACK COD, LOBSTER MEAT AND FAVA BEANS RISOTTO	39
SUPREMA DI POLLO ARROSTO AL LIMONE E CAPPERI CON PATATE E BROCCOLI ROASTED CHICKEN BREAST IN A LEMON-CAPERS SAUCE WITH FINGERLING POTATOES AND BROCCOLI	34
TAGLIATA DI FRUTTA FRESCA SLICED FRESH FRUIT (MANGO, APPLE, BLUEBERRIES AND 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**