

*Executive chef Franco Sangiacomo's Dinner Additions*  
*Friday, March 29, 2019*

VELLUTATA DI BROCCOLI E ASPARAGI CON BURRATA E TARTUFO BIANCHETTO Broccoli and asparagus soup garnished with burrata cheese and spring white truffles	16
CALAMARI ALLA GRIGLIA CON INSALATA DI RUCOLA, JALAPENOS E POMODORINI Grilled calamari in chili infused olive oil with Arugula, cherry tomatoes and jalapenos	23
TONNO SCOTTATO SU INSALATA DI CRESCIONE, AVOCADO, CUORI DI PALMA E OLIVE Seared ahi tuna with watercress, avocado, heart of palm and taggiasche olives	22
COZZE E VONGOLE SALTATE AL VINO BIANCO, LIMONE, AGLIO E OLIO CON PANE ALLA GRIGLIA Sautéed mussels and manila clams in white wine, lemon, garlic and olive oil served with grilled bread	21
FISCHIOTTI CON RAGU' DI VITELLO ALLA GENOVESE E FUNGHI SALTATI Fischiotti pasta with slow braised veal Genovese style an wild mushrooms	26
TAGLIOLINI FATI IN CASA CON FUNGHI PORCINI E TARTUFO BIANCHETTO House made tagliolini pasta with porcini mushroom and spring white truffles	42
DUO DI CAPESANTE E OMBRINA IN PADELLA SU RISOTTO DI PISELLI E GAMBERI Sautéed duo of royal sea bass fillet over a risotto with green peas and shrimp	42
BRANZINO DEL CILE ARROSTO SU PASSATA DI POMODORO, SCAROLA E CIPOLLINE Pan roasted Chilean sea bass fillet over a heirloom tomato sauce, escarole and cipollini onions	42
BISTECCA DI MANZO ALLA GRIGLIA CON PATATE ARROSTO, ASPARAGI E SALSA AL PEPE Grilled black angus beef NY steak with roasted fingerling potatoes, asparagus and black pepper sauce	44
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit ( pineapples, mango, blueberries and apple)	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**