

*Executive chef Franco Sangiacomo's Dinner Additions
Friday February 8, 2019*

ZUPPA DI CANNELLINI E FUNGHI CON RICOTTA STAGIONATA Cannellini beans and mushroom soup garnished with aged ricotta cheese	16
TONNO SCOTTATO CON INSALATA DI LENTICCHIE, VERDURE E BALSAMICO Seared ahi tuna over a lentil and vegetables salad and balsamic caviar	22
CALAMARI ALLA GRIGLIA CON RUCOLA, POMODORINI E JALAPENO Grilled calamari in chili infused olive oil with arugula, cherry tomatoes and jalapenos salad	23
CAPPESANTE ARROSTITE SU PASSATA DI MELANZANE, CIME DI RAPE SALTATE Pan roasted sea scallops over a roasted eggplant puree and Sautéed broccoli rabe	23
FUSILLI GRAGNANO CON RAGU' DI VITELLO ALLA GENOVESE E FUNGHI PORCINI Imported handmade Gagnano fusilli pasta with slow braised veal Genovese style and porcini mushrooms	31
MERLUZZO IN PADELLA SU RISOTTO CON GAMBERI, CAVOLO NERO E POMODORINI Pan roasted Icelandic cod fillet over a risotto with shrimp, cherry tomatoes and Tuscan kale	39
BRANZINO DEL CILE IN PADELLA SERVITO SU PASSATA DI POMODORO, CIPOLLINE E TOPINAMBUR Pan roasted Chilean sea bass fillet over a heirloom tomato sauce, cipollini and Sunchokes	39
BISTECCA DI MANZO ALLA PIASTRA CON PATATE NOVELLE, BROCCOLINI E SALSA AI FUNGHI PORCINI Seared angus beef NY steak in a porcini mushroom sauce, fingerling potatoes and broccolini	42
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit (pineapple, mango, blueberry 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