

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

VELLUTATA DI PEPERONI CON BURRATA E TARTUFO NERO Bell pepper soup with burrata cheese and black truffle	15
BRESAOLA CON INSALATA DI RUCOLA, CARCIOFINI E PECORINO TOSCANO Thinly sliced beef bresaola with arugula , fresh baby artichokes and Tuscan pecorino cheese	24
COZZE SALTATE AL VINO BIANCO, LIMONE, AGLIO CON PANE ALLA GRIGLIA Sautéed mussels in white wine, lemon garlic and olive oil served with grilled bread	22
MELANZANE KITON Grilled Italian baby eggplant marinated with garlic, olive oil, oregano, basil and maldon sea salt	21
MOZZARELLA AFFUMICATA CON SPECK E RUCOLA AL LIMONE Fresh smoked bufala mozzarella with speck, arugula and lemon vinaigrette	23
PACCHERI CON CAPPESANTE, POMODORINI E ASPARAGI Paccheri pasta with sautéed scallops, cherry tomatoes and asparagus	34
BRANZINO DEL CILE ARROSTO SU PASSATA DI POMODORO, OLIVE E CIME DI RAPE Sautéed Chilean sea bass fillet over heirloom tomatoes sauce, olives and sautéed broccoli rabe	39
MEDAGLIONI DI FILETTO DI MANZO ALLA GRIGLIA CON PATATE ARROSTO, ASPARAGI E BALSAMICO Grilled beef tenderloin medallion with fingerling potatoes, asparagus and balsamic reduction	39
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit (pineapple, apple, mango and blueberry)	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