

*Executive chef Franco Sangiacomo's Dinner Additions*  
*Monday, March 11, 2019*

VELLUTATA DI ASPARAGI E BROCCOLINI CON BURRATA Asparagus and broccoli soup garnished with burrata cheese	16
TONNO ARROSTO INSALATA DI CRESCIONE, CUORE DI PALMA, AVOCADO E RAVANELLI Seared ahi tuna served over watercress, heart of Palma, avocado and watermelon radish	22
COZZE E VONGOLE SALTATE IN SALSIA DI POMODORO PICCANTE SERVITE CON PANE ALLA GRIGLIA Sautéed mussels and manila clams in a spicy tomato sauce served with grilled bread	23
FUSILLI A MANO CON CALAMARI, COZZE E GAMBERI AL PESTO DI BASILICO Imported handmade fusilli pasta with calamari, mussels and jumbo shrimp in a light basil pesto sauce	38
RICCIOLA IN PADELLA SU RISOTTO DI GAMBERI E ASPARAGI Sautéed amberjack fillet over a risotto with shrimp and asparagus	41
DENTICE IN PADELLA ALLA LIVORNESE CON CIME DI RAPE SALTATI Sautéed red snapper fillet in a fresh tomatoes, olives and caper sauce served with sautéed broccoli rabe	42
FILETTO DI SAN PIETRO IN PADELLA ALL'ERBA LIMONCINA CON ASPARAGI E CARCIOFINI Sautéed John Dory fillet in lemongrass sauce served with artichokes and asparagus	41
COSTOLETTE D'AGNELLO AL FORNO CON PUREA DI PATATE E FAGIOLINI Roasted New Zealand lamb chops over mashed potatoes, green beans and marsala wine 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**