

***Executive chef Franco Sangiacomo's Lunch Additions
Friday, March 1st, 2019***

ZUPPA DI FAGIOLI BORLOTTI E VERDURE, PROSCIUTTO CROCCANTE Borlotti beans and vegetables soup, crispy prosciutto	15
MOZZARELLA AFFUMICATA CON MELANZANE ALLA GRIGLIA E PANE CARASAU Smoked buffalo mozzarella, grilled eggplant, crispy Sardinian bread	22
SALMONE MARINATO ALL' ANETO, INSALATA DI ARANCE, RUCOLA E PINOLI Dill marinated salmon, orange, arugula and pine nuts salad	22
INSALATA DI CARCIOFI, LATTUGA E PECORINO TOSCANO Artichokes, butter lettuce and pecorino cheese salad	22
FUSILLI VERDI ALLA GENOVESE E PORCINI House-made spinach fusilli, veal ragout Genovese style, porcini mushrooms	29
STRACCETTI DI WAGYU AUSTRALIANO AL ROSMARINO, INSALATA DI CRESCIONE, POMODORINI E GRANA PADANO Australian wagyu beef "rags", watercress, cherry tomatoes and grana Padano salad in an apple vinegar dressing	39
FILETTO DI SPIGOLA DEL CILE ARROSTO, SALSA ALL'ERBA LIMONCINA, VERDURE SALTATE Pan roasted Chilean sea bass fillet, lemongrass sauce, sautéed seasonal vegetables	39
TAGLIATA DI FRUTTA FRESCA Assorted fresh fruit(pineapples, apples, mango and blueberries)	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**