

*Executive chef Franco Sangiacomo's Lunch Additions
Tuesday March 19, 2019*

VELLUTATA DI BROCCOLI E ASPARAGI CON BURRATA Broccoli and asparagus soup garnished with burrata cheese	15
CARPACCIO DI SALMON MARINATO CON INSALATA DI CRESCIONE, CUORI DI PALMA E AVOCADO Citrus cured salmon carpaccio served over watercress, heart of Palma and avocado	22
TONNO SCOTTATO SU LENTICCHIE BRASATE E VERDURE SALTATI Pan roasted ahi tuna served over a braised lentil and sautéed vegetables drizzled with balsamic reduction	21
MELANZANE ALLA GRIGLIA, MARINATE CON AGLIO OLIO E BASILCO Grilled eggplant, marinated with garlic, oil, oregano and basil	21
LINGUINE AL LIMONE CON CAPPESANTE SALTATE, POMODORI SECCHI E PESTO AL BASILICO Lemon infused linguine pasta with sautéed sea scallops, sun dried tomatoes and light basil pesto sauce	34
IPPOGLOSSO ALLA GRIGLIA CON INSALATA DI POMODORO, AVOCADO E OLIVE Grilled halibut fillet served with heirloom tomato, avocado and taggiasche olives	39
FILETTO DI MANZO ARROSTO CON SALSA AL FUNGHI PORCINI, PUREA DI PATATE E ASPARAGI Pan roasted angus beef tenderloin filet in a porcini mushrooms sauce, mashed potatoes and asparagus	42
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