



### **Bisque di aragosta con polpa di granchio**

Traditional lobster bisque topped with crab meat

\$ 14

### **Burrata con prosciutto di Parma**

Creamy burrata cheese served with Parma prosciutto

\$ 24

### **Bresaola all'olio e limone**

Cured thinly sliced beef "Bresaola" served with arugula and shaved Parmesan in a light olive oil and lemon dressing

\$ 24

### **Risotto mantecato allo zafferano con capesante in padella**

Italian rice "Risotto" in a yellow saffron sauce topped with jumbo seared scallops

\$ 32

### **Vino rosso del giorno / Red wine of the day**

**Barolo - Viberti 2014**

*Piemonte, Italy*

By The Glass \$ 24      By The Bottle \$ 96



### **Pappardelle al ragu' di ossobuco**

Homemade pappardelle pasta in a braised veal shank meat ragout

\$ 30

### **Ippoglosso con salsa di rape rosse ed arance**

Pan seared filet of halibut in a roasted beets and orange sauce served with julienne of sautéed mixed vegetables

\$ 40

### **Tagliata di manzo alla Toscana**

Grilled and sliced New York steak served with arugula and shaved Parmesan cheese topped with crystal of sea salt and drizzled with Tuscan olive oil

\$ 36

### **Gelato & Sorbetto**

Coco- Pineapple Gelato

Raspberry Gelato

Passion Fruit Sorbet

\$ 10

### **Vino bianco del giorno / White wine of the day**

**Gavi di Gavi - Broglia 2017**

*Piemonte, Italy*

By The Glass \$ 16      By The Bottle \$ 64