

Tonight's Dinner Specials

POLPO GRIGLIATA

octopus marinated in dark beer & hot pepper, grilled and served over soft polenta with a touch of lemon

14

BRUSCHETTA DI FEGATO DI POLLO

grilled rustic Italian bread topped with a chicken liver, scallion and balsamic sauté

11

ZUPPE DI LENTICCHIE CON POLPETINI

Italian lentil soup with mini meatballs

8

GRIGLIATA DI VERDURA

zucchini, portobello mushroom, asparagus, bell pepper, and tomato brushed with a fresh herb mustard sauce, grilled to perfection

13

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## Secondi

## **TAGLIATELLE DI SPINACI CON SALMONE**

Norwegian salmon morsels pan-seared with shallots, brandy and a touch of lobster bisque, tossed with fresh hand-rolled spinach tagliatelle pasta

**32**

## **RISOTTO DI COSTOLETTE E ZUCCA**

imported Arborio rice sautéed and simmered with butternut squash, shallots and saffron, topped with slow-braised short ribs drizzled with a light touch of creamy gorgonzola sauce

**34**

## **POLLO PAILLARD**

young breast of chicken pounded thin and marinated with garlic and herbs, lemon zest and EVO, perfectly grilled and topped with a fresh medley of arugula, cherry tomato and fresh mozzarella, served with a side of capellini tossed with sun-dried tomato pesto

**29**

## **BRANZINO CON BURRO CHIARIFICATO E FUNGHI**

marinated sea bass with olive oil and fresh herbs, perfectly grilled and topped with sautéed shiitake mushrooms in brown butter and EVO infused with lemon, served with Tuscan mashed potatoes and sautéed spinach

**38**

## **FRUTTI DI MARE ARROSTITO**

sea scallops, jumbo shrimp and black cod broiled with a special tomato sauce with preserved lemon, served with grilled asparagus & oven-roasted potatoes

**38**

## **TORTOLONI CON SALMONE AFFUMICATO**

hand-rolled tortoloni pasta stuffed with four cheeses and tossed with smoked salmon and a light Asiago cream and Sambuca sauce

**28**

## Il Dolce

## **PROFITEROLE AI CIOCCOLATA**

chocolate-dipped puffs filled with vanilla cream and mascarpone cream

**12**