



## **Daily Menu Additions**

*\*Subject to change*

### **Appetizers**

Tuscan Kale Salad with Quinoa, Gala Apples, Candied Walnuts, Pecorino Romano & Red Wine Vinaigrette...18

Black Mission Fig Salad with Arugula, Oven Roasted Sweet Potatoes, Baked Ceci Beans, Feta Cheese, Sicilian Marcona Almonds & Sherry Vinaigrette...18

Black Linguini Served with Chopped Shrimp, Calamari & San Marzano Cherry Tomatoes...21

In House Made Pappardelle with Veal Bolognese... 18

P.E.I. Mussels Served with White Wine Touch of Pesto & Garlic Crostini...20

Burrata Cheese, Arugula, Sicilian Pistachios & Garlic Crostini with Basil Pesto Vinaigrette...18

Pizza with Stracciatella Cheese, 'Nduja, Crushed Tomato & Sliced Prosciutto...21

### **Two Way Tuna Tasting**

Tuna Crudo with Lemon EVOO

Tuna Tartare with Lime Ginger Vinaigrette... 21

### **Entrée**

Calamarata Pasta with Shrimp, Clams, Mussels, Crushed Tomatoes, Spinach, Calabrian Peppers & Garlic Breadcrumbs...29

Halibut Pan Seared with a Lemon Zest Breadcrumb Crust Served with Broccolini, Carrots, Mango & Champagne Citrus Beurre Blanc...43

Prime Cut Shell Steak with Caramelized Onions & Mashed Potatoes...59

16 oz. Pork Chop Served with Braised Fennel, Tomato, Cherry Peppers & Sweet Potato Purée...42