

## DINNER SPECIALS

Monday, February 6, 2012



### ZUPPA

Roasted butternut squash with toasted almonds and crème fraiche

Or

Manhattan clam chowder with oysterette crackers

\$8

### INSALATA

Mixed greens, bacon, avocado, tomatoes, pine nuts, scallions, and gorgonzola, with mustard rice wine vinaigrette

\$15

### BEET SALAD

Roasted organic beets, asparagus, toasted hazelnuts, Tuscan clouds, radishes, turnip puree and goat cheese arancini

\$12

### APPETIZER

Buratta-buffalo milk mozzarella, local chanterelle mushrooms, baby carrots, dashi broth, crostini

\$12

### PASTA DELL GIORNO

Sautéed prawns, clams, fish, oyster mushrooms and spinach in a tomato shrimp broth with red pepper papperdelle topped with saffron aioli

\$20

### GRILL

Charbroiled marinated flank steak with bordelaise sauce and salsa verde served with red wine risotto with chanterelle mushrooms and braised greens

\$21

### PESCE

Grilled Corbina Sea Bass, with a fire roasted tomato -crab chutney

With asparagus and smashed leek infused purple potatoes

\$20