

GRILLED OCTOPUS \$27 SERVED WITH ARUGOLA, CHERRY TOMATOES, ARTICHOKES IN A LEMON VINAGRETTE TOPPED WITH BALSAMIC GLAZE RISOTTO DI MARE \$29 SHRIMP, CLAMS, CALAMARI, OCTOPUS, CALABRIAN CHILI SAUCE HOUSE-MADE PAPPARDELLE \$27 SHRIMP, CHERRY TOMATOES, ARTICHOKES, ZUCCHINI, SAFFRON SAUCE GRILLED LAMB CHOPS \$45 RISOTTO WILD MUSHROOM BAROLO SAUCE\$45 CHICKEN VALDOSTANA \$29 STUFFED WITH PROSCIUTTO AND FONTINA CHEESE, MUSHROOM MARSALA SAUCE, MASHED POTATOES PAN-SEARED BRANZINO(1/2) SALMON(1/2) SHRIMP(2) "SCAMPI" \$36 SAUTEED SPINACH

DESSERTS

EXOTIC BOMBA TARTUFO \$10 MANGO, PASSION FRUIT, RASPBERRY SORBETTO, COVERED IN WHITE CHOCOLATE

RED VELVET CAKE \$10

