

COASTAL CUISINE

FEBRUARY 18 - APRIL 4

Starters

CALAMARI – Crispy Rhode Island squid, banana peppers, ammoglio, lemon wedge

SUPPLI – Crisp Arborio rice, mozzarella cheese, pomodoro, pesto oil

BURRATA – Toasted pine nuts, basil, olive oil, tomatoes, balsamic pearls, grilled bread

Entrees

Includes soup or salad

PASTA ROLLATINI – Homemade pasta, roasted butternut squash, ricotta, Parmigiano Reggiano, bechamel, brown butter mushrooms, sage, pomegranate

SALMON SIRACUSA – Pan roasted salmon, ragu of eggplant, squash, peppers and tomatoes, extra virgin olive oil pistou

SHRIMP RISOTTO – House-made preserved lemon, broccolini, Parmigiano Reggiano, muddica, fried shallots

LOBSTER TAIL PAPPARDELLE - South African Rock Lobster Tail, sofrito of bell peppers, celery, onion and carrot, vodka Palmina sauce

Dessert

ITALIAN CASSATA CAKE – Layers of sponge cake, ricotta cannoli crème, chocolate curls, whipped crème