

Dinner A la Carte

STARTERS

- Baby Field Greens Salad**, Heirloom Tomatoes, White and Green Asparagus, Pecorino Romano, Balsamic Vinaigrette, Hummus Crouton **10**
- Taste of Spain to share**, Cured Meats, Olives, Marcona Almonds, Manchego Cheese, Drunken Goat Cheese, Pita **19**
- Sumac-Seared Ahi Tuna**, Arugula, Citrus, Heirloom Tomatoes, Pomegranate Syrup **16**
- Salt & Pepper Calamari**, Lemon Aioli **12**
- Mussels & Steamers**, Spanish Chorizo, White Wine-Herb Sauce, Rouille Crouton **14**
- Caprese Salad**, Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze **12**
- Vegetable Soup**, Spanish Chorizo, Cannellini Beans, Pesto Crouton **8**
- Ham and Fig Salad**, Serrano Ham, Spiced Pistachios, Maytag Blue Cheese, Arugula, Balsamic Vinaigrette **12**
- Arancini**, Crispy Parmesan Risotto Balls, Prosciutto, Smoked Tomato Dipping Sauce **10**

MAINS

- Caesar Salad**, Classic Caesar Dressing, Garlic Croutons, Parmesan **11** Add Grilled Chicken **+6** Add Grilled Shrimp **+9**
- Orecchiette Pomodoro**, Burst Heirloom Tomatoes, White Wine-Basil Broth **16**
- Tagliatelle Bolognese**, Pork-Veal-Porcini Ragout, Pecorino Romano **18**
- Linguine a la Catalan**, Lobster, Shrimp, Clams, Calamari, Tomato Sauce **22**
- Lemon-Garlic Shrimp Scampi** Herb-Parmesan Risotto **25**
- Herb-Crusted Salmon a la Plancha**, Shaved Fennel and Asparagus Salad, White Truffle Vinaigrette **23**
- Roasted Corvina**, PEI Mussels, Littleneck Clams, Wilted Spinach, Lobster Broth **25**
- Harissa Rubbed Mahi Mahi**, Dried Fruit Couscous, Parsley-Mint Salad **22**
- Smoked Paprika-Olive Roast Chicken**, Free Range Half Chicken, Preserved Lemon Broccolini, Parmesan-Potato Puree **22**
- Grilled Churrasco**, Spice Rubbed Skirt Steak, Basil Pesto-Roasted Fingerling Potatoes **23**
- Grilled Double Lamb Chops**, Garlic-Feta Butter, Arancini, Herb-Roasted Tomatoes **30**
- Garlic-Rosemary Flatiron Steak**, Goat Cheese Gratin, Caramelized Carrots, Barolo Reduction **23**
- Pan Roasted Filet Mignon**, Smoked Paprika Butter, Sicilian Caponata **33**

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Eating Raw or Undercooked Meat, Poultry, Eggs or Seafood Poses a Health Risk to Everyone, But Especially to the Elderly, Young Children Under Age 4, Pregnant Women and Other Highly Susceptible Individuals with Compromised Immune Systems. The Cooking of Such Animal Foods Reduces the Risk of Foodborne Illness.