

## SECONDI PIATTI

### CARNE

#### **PETTO DI CAPPONE**

*pan seared capon chicken breast served with roasted rosemary potatoes, daily vegetables and a wild mushroom jus.*

28

#### **BISTECCA AL AMARONE**

*dry aged "USDA " beef striploin nape with an Amarone wine reduction served with roasted garlic whipped potato and daily vegetables*

34

#### **TERRA E MARE**

*veal medallions, sea scallops and black tiger shrimp served with new potatoes, daily vegetables in a shallot Cinzano sauce*

32

#### **SELLA D'AGNELLO AL "PROVENCAL"**

*Dijon mustard and herb crusted rack of Australian lamb, mint lamb jus , roasted potato and vegetable medley*

38

### PESCE

#### **SALMONE ALLA GRIGLIA**

*grilled Atlantic salmon, vegetables served atop wilted spinach with a plum chutney garnish*

24

#### **BRANZINO CHILENO E COZZE**

*Pan seared Chilean seabass, mussels served with shaved fennel and fingerling potatoes in a light tomato shrimp broth*

34

*Chef Frank Brisson*