



DineLA  
Friday, July 13 - Friday, July 27

Complimentary Pinzimonio

*primi*

**Crudo di Salmone e Ravanelli**

Ora King Salmon, Rainbow Radishes, Jalapeño,  
Hawaiian Pink Sea Salt, Ponzu Marinade

or

**Barbabietole**

Roasted Yellow Beets, Sonoma Goat Cheese,  
Toasted Hazelnuts, Tuscan Mint

or

**Polpo alla Griglia + \$4**

Grilled Spanish Octopus, Olive Oil-Mashed Potatoes, Salsify  
Chips, Rosemary Gremolata

*secondi*

**Spaghetti alla Nerano**

Spaghetti 'Rustichella', Sautéed Italian Zucchini,  
Squash Blossoms, Provolone, Basil

or

**Branzino**

Pan-Roasted Mediterranean Branzino Filet,  
Terre Bormane Olive Oil, Local Seasonal Vegetables,  
Lemon, Salmoriglio

or

**Pollo al Mattone**

Half Jidori Chicken, Roasted Fingerling Potatoes,  
Oregon Mushroom Demi-Glace

or

**Gnudi al Tartufo Nero**

Ricotta & Spinach Gnudi, Chanterelle Mushrooms,  
Toasted Sage, Black Truffle

*dolci*

**Panna Cotta**

Tahitian Vanilla Panna Cotta, Wild Berry Coulis

or

**Beignet**

Profiterol, Chantilly Cream, Guanaja Dark Chocolate

or

**Nocciolino + \$4**

Guanaja Dark Chocolate Mousse, Crunchy  
Hazelnut Gelato, Toasted Italian Meringue

\$49 PER PERSON

EXCLUDING TAX & GRATUITY

AVAILABLE EVERYDAY FROM 5:30PM-11PM