

aDaily Specials

ANTIPASTI

Cucumber Gazpacho roasted almonds, lump crabmeat	15.00
Jersey Tomatoes pickled red onions, aged bleu cheese	14.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	15.00
Raw Brussels Sprouts Salad endive, radicchio, golden raisins, walnuts, pecorino, rosato vinaigrette	15.00
Roasted Red Beets baby arugula, pistachios, goat cheese, reduced balsamic	16.00
Imported Burrata grilled peaches, balsamic, fresh mint	20.00
Dill Marinated Salmon Carpaccio goat cheese crostini, caper berries, lemon	22.00

PASTA

Spaghetti Cacio e Pepe	27.00
Paccheri plum tomatoes, eggplant, fresh mozzarella	27.00

ENTREE

Risotto al Limone meyer lemon and ricotta	22.00
Chicken Petroniana chicken cutlet topped with asparagus, prosciutto, melted mozzarella, truffle crema	34.00
Veal Piccata lemon, white wine, capers	36.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	52.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Branzino roasted peppers, zucchini, sweet corn, broccoli rabe pesto	35.00
Sautéed Halibut mushrooms, fresh herbs, browned butter, white wine	42.00