

aDaily Specials

ANTIPASTI

Cucumber Gazpacho roasted almonds, lump crabmeat	15.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	15.00
Roasted Golden Beets baby arugula, pistachios, goat cheese, reduced balsamic	16.00
Jersey Tomatoes and Peach Salad fresh mint, balsamic, aged bleu cheese	15.00
Vitello Tonnato thinly sliced chilled veal, tuna-caper sauce	22.00
Dill Marinated Salmon Carpaccio goat cheese crostini, caper berries, lemon	22.00
Trippa Fiorentina	14.00

PASTA

Paccheri Carbonara	28.00
House Made Pappardelle chanterelle mushrooms, truffle butter	32.00

ENTREE

Sweet Corn and Sea Scallops Risotto	32.00
Chicken Bocconcini sautéed boneless chicken thighs, mushrooms, sweet peppers, onions, garlic, fresh herbs, tomatoes, white wine with fresh polenta	35.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs	52.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Filet of Sole Francese	32.00
Pan Roasted Halibut cherry tomatoes, zucchini, scallions, broccoli rabe pesto	42.00
Soft Shell Crabs sautéed in lemon, white wine	48.00