

aDaily Specials

ANTIPASTI

Cucumber Gazpacho roasted almonds, lump crabmeat	15.00
Prosciutto di Parma cantaloupe, shaved pecorino	18.00
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
Panzanella tomatoes, cucumbers, red onions, sweet peppers, fresh mozzarella, rustic bread, sherry vinaigrette	16.00
Trippa Fiorentina	14.00

PASTA

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

ENTREE

Saffron and Sea Scallops Risotto	32.00
Marinated Roasted Half Chicken with fresh polenta	36.00
Grilled Filet Mignon roasted potatoes, sautéed spinach, red wine sugo	54.00
Veal Petroniana veal cutlet topped with asparagus, prosciutto, melted mozzarella, truffle crema	38.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs	52.00
Filet of Sole Francese	32.00
Pan Roasted Halibut cherry tomatoes, roasted corn, zucchini, broccoli rabe pesto	42.00
Soft Shell Crabs sautéed in lemon, white wine	48.00