

Daily Specials

Monday October 13th

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Roasted Sweet Potato Salad mesclun greens, pecans, gorgonzola, reduced balsamic	16.00
Roasted Red Beets baby arugula, goat cheese, pistachios, citrus-cumin vinaigrette	16.00
Fresh Mozzarella and Broccoli Rabe Salad calabrian chili	18.00
Antipasto Fiorino imported bufala mozzarella, mortadella, roasted pepper, asparagus, dijon	22.00
Tuna Tartare avocado, cucumber, horseradish, roasted pepper crostini, dijon	24.00

PASTA

Fettuccine alla Nerano zucchini, garlic, provolone del monaco	27.00
Garganelli basil pesto, pecorino	27.00

ENTREE

Chicken Bocconcini sautéed boneless pieces of chicken thighs, with mushrooms, onions, long hot peppers, sausage, garlic, fresh herbs, white wine	34.00
Tagliata di Manzo sliced filet mignon, baby arugula salad, fresh herbs	36.00
Veal Marsala mushrooms, fresh herbs, marsala wine	36.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	52.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Swordfish braised red cabbage, golden raisins	42.00
Sautéed Branzino mushrooms, fresh herbs, browned butter, white wine	35.00



"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."