

Monday October 27th

Vellutatta di Broccoli puree of broccoli soup, shaved parmigiano	12.00
Roasted Red Beets french beans, walnuts, goat cheese, reduced balsamic	16.00
Vegetable Caponata assorted roasted chopped vegetables, pine nuts, sweet pepper vinaigrette	16.00
Roasted Honeynut Squash arugula, pecans, aged bleu cheese, balsamic	16.00
Fresh Mozzarella eggplant, cherry tomatoes, roasted peppers, basil pes	16.00 to
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00
PASTA	
Garganelli basil pesto, pecorino	27.00
Butternut Squash Ravioli gorgonzola fonduta, roasted almonds, amaretti	27.00
ENTREE Sautéed Chicken Breast mushrooms, sweet peppers, onions, crispy speck. marsala wine	32.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	52.00
Cotoletta Emiliana pork chop cutlet topped with prosciutto, parmigiano, marsala demi-glace	46.00
Sauteed Striped Bass mushrooms, fresh herbs, browned butter, white wine	35.00
Pan Roasted Pompano cherry tomatoes, olives, capers, red onions, lemon	34.00