

Daily Specials

Tuesday October 7th

ANTIPASTI

Tuscan Kale Caesar Salad	16.00
Roasted Sweet Potato Salad mesclun greens, roasted pecans, aged bleu cheese, reduced balsamic	16.00
Imported Bufala Mozzarella plum tomatoes, basil pesto, pine nuts	18.00
Roasted Red Beets baby arugula, goat cheese, pistachios, citrus-cumin vinaigrette	16.00
Chilled Shrimp Salad tossed with sweet peppers, celery, olives, lemon	21.00

PASTA

Squid Ink Tagliarini jumbo lump crabmeat, calabrian chilies, scallions, garlic, saffron sauce	29.00
Rigatoni al'Amatriciana plum tomatoes, guanciale, onions, pecorino	27.00

ENTREE

Acorn Squash Risotto roasted walnuts, gorgonzola	24.00
Chicken Bocconcini sautéed boneless chicken thighs, mushrooms, long hot peppers, onions, fresh herbs, garlic, white wine	32.00
Tagliata di Manzo sliced filet mignon, baby arugula salad, fresh herbs	36.00
Cotoletta Emiliana pork chop cutlet with prosciutto, parmigiano, marsala	46.00
Slow Roasted Lamb Shank roasted potatoes, sautéed spinach, natural jus	42.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Halibut cannellini beans, tomato brodetto	42.00
Filet of Sole Francese	34.00



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