

Daily Specials

ANTIPASTI

Trippa Fiorantina	14.00
Vellutata di Asparagi puree of asparagus soup, parmigiano	14.00
Baby Kale Salad granny smith apples, cranberries, pancetta, shaved parmigiano, walnut vinaigrette	16.00
Insalata Verza shaved raw red cabbage and brussels sprouts salad, walnuts, golden raisins, balsamic-honey vinaigrette	15.00
Roasted Butternut Squash Salad arugula, roasted almonds, gorgonzola piccante, reduced balsamic	15.00
Imported Bufala Mozzarella marinated cherry tomatoes, eggplant, roasted peppers, basil pesto, pine nuts	18.00
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00

PASTA

Lasagna Bolognese	30.00
Orecchiette basil pesto, green beans, potatoes, parmigiano	27.00
Tagliarini al Tartufo shaved white truffles, egg yolk	125.00

ENTREE

Saffron and Sea Scallops Risotto	32.00
Hudson Valley Roasted Half Chicken marinated with fresh herbs, served with polenta	36.00
Tagliata di Manzo sliced filet mignon, arugula salad, rosemary	36.00
Slow Roasted Lamb Shank roasted potatoes, sautéed spinach, natural jus	42.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Sweetbreads Francese	30.00
Pan Roasted Halibut cherry tomatoes, olives, capers, onions, lemon	42.00
Filet of Sole Almondine roasted almonds, browned butter, white wine	34.00



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