

Daily Specials

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Baby Kale Salad granny smith apples, roasted almonds, pancetta, gorgonzola, walnut vinaigrette	16.00
Insalata Verza shaved raw red cabbage salad, with golden raisins, roasted walnuts, feta cheese, balsamic-honey dressing	16.00
Roasted Sweet Potato Salad arugula salad, roasted pecans, aged bleu cheese, balsamic	16.00
Crabmeat Salad avocado, julienned vegetables, jalapeno pepper, dijon	22.00

PASTA

Butternut Squash Gnocchi browned butter, sage	27.00
Garganelli Bolognese with ricotta	30.00
House Made Tagliarini shaved white truffles, egg yolk	125.00

ENTREE

Sautéed Chicken Breast with onions, mushrooms, calabrian chilies, crispy speck, roasted potatoes, sherry wine	32.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	35.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	54.00
Veal Milanese tre colore salad, shaved parmigiano	36.00
Oven Roasted Venison Rack port wine cranberry reduction, sweet potato mash	54.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Sauteed Halibut mushrooms, asparagus, eggplant puree, white wine	42.00
Branzino Piccata lemon, white wine, capers	35.00



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