

Daily Specials

Tuesday December 23rd

ANTIPASTI

Velluattata di Funghi puree of mushroom soup, shaved parmigiano	14.00
Shaved Raw Brussels Sprouts Salad tuscan kale, grannysmith apples, walnuts, golden raisins, shaved parmigiano citrus-cumin vinaigrette	15.00
Roasted Red Beets french beans, pistachios, goat cheese, balsamic	16.00
Roasted Sweet Potato Salad arugula salad, roasted pecans, aged bleu cheese, balsamic	16.00
Imported Bufala Mozzarella marinated eggplant, tomatoes, roasted peppers, basil pesto, pine nuts	20.00
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00

PASTA

Garganelli oxtail ragù, gremolata	30.00
House Made Fettuccine chanterelle mushrooms, truffle butter	30.00

ENTREE

Sautéed Chicken Breast with mushrooms, hot sausage, calabrian chilies, broccoli rabe, marsala wine	34.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
Pork Chop Milanese tre colore salad, shaved parmigiano	44.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	54.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Sautéed Halibut mushrooms, fresh herbs, browned butter, white wine	42.00
Pan Roasted Branzino cherry tomatoes, olives, capers, onions, lemon	36.00



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