

Daily Specials

ANTIPASTI

Crostini di Fegatini chicken livers crostini	15.00
Veluttata di Zucca butternut squash soup, crispy sage, parmigiano	14.00
Arugula and Raw Artichoke Salad shaved fennel, pecorino, lemon vinaigrette	16.00
Insalata Verza shaved raw red cabbage salad, with golden raisins, roasted walnuts, balsamic-honey dressing, goat cheese	16.00
Roasted Baby Butternut Squash baby kale, aged bleu cheese, pecans, reduced balsamic	16.00
Vitello Tonnato thinly sliced chilled veal, tuna-caper sauce	18.00
Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted pepper, dijon	22.00
Tuna Tartare avocado, cucumber, horseradish, roasted pepper crostini, dijon	24.00

PASTA

Butternut Squash Ravioli browned butter, sage	27.00
Vegetable Lasagna	27.00
House Made Fettuccine shaved alba white truffles, egg yolk	125.00

ENTREE

Saffron and Scallops Risotto	32.00
Sautéed Chicken Breast mushrooms, truffle crema	35.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
Pan Seared Duck Breast port wine-cranberry reduction, sweet potato mash	36.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	52.00
Slow Roasted Lamb Shank saffron rice, natural jus	42.00
Calves Liver Veneziana caramelized onions, balsamic	30.00
Filet of Sole Francese	34.00
Pan Roasted Halibut cherry tomatoes, olives, capers, onions, lemon	42.00



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