

Daily Specials

ANTIPASTI

Shrimp Cocktail	21.00
Velutatta di Broccolini puree of broccolini soup, shaved parmigiano	14.00
Raw Brussels Sprouts Salad endive, radicchio, grannysmith apples, walnuts, golden raisins, shaved parmigiano citrus-honey vinaigrette	14.00
Roasted Red Beets french beans, pistachios, goat cheese, balsamic	16.00
Shaved Asparagus Salad fresh artichokes, raw fennel, frisée, pecorino, lemon	16.00
Roasted Butternut Squash Salad mesclun greens, aged bleu cheese, pecans, balsamic	16.00
Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted pepper, dijon	22.00

PASTA

Housemade Gnocchi four cheese sauce, roasted walnuts	27.00
Garganelli alla Norma plum tomatoes, eggplant, ricotta salata	27.00

ENTREE

Saffron and Shrimp Risotto	28.00
Chicken Milanese imported burrata, cherry tomatoes, arugula	34.00
Spezzatino di Manzo slow cooked beef stew with onions, carrots, mushrooms, red wine served with fresh polenta	28.00
Pork Chop Martini cherry peppers, melted parmigiano, white wine	46.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	52.00
Calves Liver Veneziana caramelized onions, balsamic	28.00
Pan Roasted Branzino romesco sauce, asparagus	36.00
Sauteed Halibut braised cabbage, golden raisins, white wine	42.00



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