

Daily Specials

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Tuscan Kale Caesar Salad	16.00
Endive and Radicchio Salad grilled pears, almonds, gorgonzola	14.00
Shaved Raw Asparagus Salad fresh artichokes, raw fennel, frisée, pecorino, lemon	16.00
Roasted Butternut Squash Salad baby arugula, roasted pecans, aged bleu cheese, balsamic	16.00
Antipasto Fiorino imported bufala mozzarella, prosciutto di parma, asparagus	22.00
Crabmeat Salad julienned vegetables, jalapeno pepper, dijon	22.00

PASTA

Paccheri beef short rib ragu, gremolata	28.00
Tagliatelle fresh morel mushrooms, truffle butter	32.00

ENTRÉE

Sautéed Chicken Breast mushrooms, onions, calabrian peppers, crispy speck, garlic, herbs, sherry wine sauce	32.00
Veal Piccata lemon, white wine, capers	36.00
Veal Osso Buco with pappardelle	54.00
Pork Martini pork cutlet with cherry peppers, parmigiano, white wine	36.00
Slow Roasted Lamb Shank broccoli rabe and cannellini beans, natural jus	42.00
Agnello alla Scottadito grilled lamb lollipops with arugula salad, rosemary	52.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Seared Tuna long hot peppers. balsamic reduction	42.00
Pan Roasted Branzino cherry tomatoes, olives, capers, onions, lemon	35.00



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