

Daily Specials

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Baby Kale Salad granny smith apples, pancetta, cranberries, shaved parmigiano, walnut vinaigrette	15.00
Endive and Treviso Radicchio Salad grilled pears, almonds, gorgonzola	15.00
Shaved Raw Asparagus Salad tuscan kale, fresh artichokes, raw fennel, frisée, pecorino, lemon	16.00
Roasted Butternut Squash baby arugula, roasted pecans, aged bleu cheese, balsamic	16.00
Imported Burrata plum tomatoes, basil pesto, pine nuts	22.00
Jumbo Lump Crab Salad avocado, julienned vegetables, jalapeno pepper, dijon	22.00

PASTA

Paccheri beef short rib ragu, gremolata	28.00
House Made Fettuccine scallops, calabrian chilies, scallions, saffron sauce	32.00

ENTRÉE

Marinated Roasted Half Chicken fresh morel mushrooms and polenta	38.00
46oz Tomahawk Steak for 2 roasted potatoes, sauteed spinach	168.00
Veal Osso Buco with pappardelle	54.00
Cotoletta Martini pork cutlet with hot cherry peppers, parmigiano, white wine	36.00
Agnello alla Scottadito grilled lamb lollipops with arugula salad, rosemary	52.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Filet of Sole Francese	34.00
Pan Roasted Swordfish 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."