

Daily Specials

ANTIPASTI

Vellutata di Funghi puree of mushroom soup	12.00
Roasted Red Beets french beans, pistachios. feta cheese, balsamic	16.00
Insalata Verza shaved raw red cabbage salad, walnuts, golden raisins, goat cheese, balsamic-honey vinaigrette	15.00
Roasted Butternut Squash Salad mesclun greens, pecans, aged bleu cheese, balsamic	16.00
Imported Burrata broccoli rabe salad, calabrian chili	22.00
Salmon Tartare avocado, cucumber, roasted pepper crostini, dijon	20.00

PASTA

Orecchiette stewed cherry tomatoes, eggplant, hot nduja, ricotta	27.00
Spaghetti Cacio e Pepe	27.00

ENTREE

Chicken alla Sorrentino sauteed chicken breast topped with eggplant, roasted pepper, prosciutto, fontina cheese, tomatoes, and sautéed spinach	34.00
Pan Seared Duck Breast port wine and cranberry reduction, sweet potato mash	36.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
Veal Osso Buco saffron rice	54.00
Pork Chop Martini pork chop cutlet topped with cherry pepper, parmigiano, white wine sauce	46.00
Calves Liver Veneziana caramelized onions, balsamic	28.00
Pan Roasted Swordfish cherry tomatoes, olives, capers, onions, lemon	42.00
Sauteed Halibut mushrooms, asparagus, madeira crema	42.00



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