

Daily Specials

ANTIPASTI

Grilled Calamari	20.00
roasted zucchini, lemon, extra virgin olive oil	
Vellutata di Funghi	12.00
puree of mushroom soup	
Endive and Radicchio Salad	16.00
grilled pears, roasted almonds, gorgonzola, rosato vinaigrette	
Insalata Verza	15.00
shaved raw red cabbage salad, walnuts, golden raisins, goat cheese, balsamic-honey vinaigrette	
Roasted Butternut Squash Salad	16.00
mesclun greens, pecans, aged bleu cheese, balsamic	
Blood Orange Salad	17.00
shaved fennel, red onions, olives, pistachios, parmigiano	
Imported Bufala Mozzarella	20.00
tomato and eggplant caponata, basil pesto, pine nuts	

PASTA

Garganelli alla Norma	27.00
plum tomatoes, eggplant, ricotta salata	
Spaghetti Cacio e Pepe	27.00

ENTRÉE

Chicken Bocconcini	34.00
sautéed boneless chicken thighs with mushrooms, onions, hot sausage, calabrian chilies, white wine	
44oz Prime Porterhouse Steak for 2	165.00
served with creamed spinach	
Veal Osso Buco	54.00
saffron rice	
Pork Chop Milanese	42.00
arugula salad, cherry tomatoes, red onions	
Calves Liver Veneziana	28.00
caramelized onions, balsamic	
Pan Roasted Branzino	35.00
cherry tomatoes, olives, capers, onions, lemon	
Sauteed Grouper	36.00
king trumpet mushrooms, fresh herbs, browned butter	



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