

Daily Specials

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Shrimp Cocktail	21.00
Raw Brussels Sprouts Salad tuscan kale, walnuts, golden raisins, rosato vinaigrette	15.00
Antipasto Fiorino imported bufala mozzarella, prosciutto di parma, asparagus	22.00
Tartare Duo tuna and salmon tartare, with avocado, cucumber, horseradish, roasted pepper crostini, dijon	24.00

PASTA

House Made Pappardelle fresh morel mushrooms, truffle butter	32.00
Sweet Potato Gnocchi gorgonzola sauce, walnuts	27.00

ENTRÉE

Red Beet and Robiolina Risotto	22.00
Chicken Marsala mushrooms, fresh herbs, marsala wine	32.00
Steak Pizzaiola with mushrooms, sweet peppers, onions, tomatoes, garlic, oregano, roasted potatoes	36.00
44oz Prime Porterhouse Steak for 2 served with creamed spinach	165.00
Braised Beef Short Ribs fresh polenta, natural jus	46.00
Veal Osso Buco saffron rice	54.00
Pork Chop Milanese tre colore salad	42.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	56.00
Pan Seared Tuna long hot peppers. balsamic reduction	42.00
Pan Roasted Halibut mushrooms, asparagus, champagne crema	42.00



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