

Daily Specials

ANTIPASTI

Ribollita	14.00
tuscan vegetable stew	
House Roasted Peppers	14.00
marinated anchovies, rustic bread, extra virgin olive oil	
Brussels Sprouts Salad	15.00
tuscan kale, walnuts, golden raisins, citrus vinaigrette	
Raw Artichoke Salad	15.00
shaved fennel, baby arugula, pecorino, lemon	
Roasted Golden Beets	15.00
french beans, pistachios, goat cheese, balsamic	
Imported Burrata	22.00
king trumpet mushrooms, broccoli rabe	

PASTA

Spaghetti Cacio e Pepe	27.00
House Made Fettuccine	32.00
sea scallops, hot calabrian chilies, scallions, saffron sauce	

ENTREE

Marinated Roasted Half Chicken	36.00
with broccoli rabe	
Pan Seared Duck Breast	36.00
port wine-cranberry reduction, sweet potato mash	
Agnello alla Scottadito	48.00
grilled lamb lollipops, baby arugula salad, fresh herbs	
Slow Roasted Lamb Shank	46.00
roasted potatoes, sautéed spinach, natural jus	
Cotoletta alla Emiliana	46.00
pork chop cutlet topped with prosciutto, parmesan, marsala demi-glace	
Calves Liver Veneziana	28.00
caramelized onions, balsamic	
Pan Seared Tuna	42.00
long hot peppers, balsamic honey reduction	
Pan Roasted Black Bass	36.00
mushrooms, fresh herbs, browned butter	



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