

Daily Specials

ANTIPASTI

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

PASTA

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

ENTREE

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



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