

Daily Specials

ANTIPASTI

Ribollita tuscan vegetable stew	14.00
Roasted Golden Beets french beans, pistachios. goat cheese, balsamic	16.00
Brussels Sprouts Salad tuscan kale, walnuts, golden raisins, citrus vinaigrette	15.00
Roasted Sweet Potato Salad mesclun greens, pecans, aged bleu cheese, balsamic	16.00
Imported Burrata roasted peppers, marinated anchovies, extra virgin olive oil	20.00
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00

PASTA

Tagliatelle Bolognese	28.00
Sweet Potato Gnocchi gorgonzola sauce	27.00

ENTREE

Radicchio and Gorgonzola Risotto	22.00
Chicken Milanese arugula, cherry tomatoes, bufala mozzarella	35.00
Steak Pizzaiola sliced steak, with mushroom, sweet peppers, onions, tomatoes, garlic, oregano, roasted potatoes	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
Pork Chop Martini pork chop cutlet topped with cherry pepper, parmigiano, white wine sauce	46.00
Calves Liver Veneziana caramelized onions, balsamic	28.00
Filet of Sole Francese	32.00
Pan Roasted Branzino mushrooms, fresh herbs, browned butter	36.00



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