

Daily Specials

ANTIPASTI

Minestrone Soup	12.00
Roasted Red Beets french beans, pistachios. goat cheese, balsamic	16.00
Brussels Sprouts Salad tuscan kale, walnuts, golden raisins, citrus vinaigrette	15.00
Roasted Butternut Squash Salad mesclun greens, pecans, aged bleu cheese, balsamic	16.00
Imported Burrata roasted peppers, marinated anchovies, extra virgin olive oil	20.00
Salmon Tartare avocado, cucumber, roasted pepper crostini, dijon	20.00

PASTA

Orecchiette stewed cherry tomatoes, eggplant, hot nduja, ricotta	27.00
Sweet Potato Gnocchi gorgonzola sauce	27.00

ENTREE

Radicchio Risotto sea scallops and crispy speck	32.00
Roasted Half Chicken marinated with fresh herbs, with fresh polenta	36.00
Pan Seared Duck Breast port wine and cranberry reduction, sweet potato mash	36.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
Slow Roasted Lamb Shank broccoli rabe, cannellini beans, 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
Branzino Piccata lemon, white wine, capers	36.00
Pan Roasted Halibut mushrooms, asparagus, madeira crema	42.00



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