

Daily Specials

ANTIPASTI

Vellutata di Finocchio puree of fennel soup, shaved parmigiano	14.00
Roasted Lamb Sausage broccoli rabe, cannellini beans	20.00
Raw Brussels Sprouts Salad tuscan kale, apples, golden raisins, candied walnuts, pecorino, rosato vinaigrette	16.00
Citrus and Fennel Salad blood orange, cara cara orange, grapefruit, red onion, olives, pistachios, parmigiano, citrus vinaigrette	17.00
Roasted Golden Beets green beans, roasted almonds, goat cheese, balsamic reduction	17.00
Imported Burrata plum tomatoes, basil pesto, pine nuts	20.00
Chilled Shrimp Salad olives, sweet peppers, lemon, extra virgin olive oil	21.00

PASTA

Creste di Gallo cherry tomatoes stewed with eggplant, garlic, nduja, with fresh ricotta	27.00
Gnocchi Bolognese	28.00

ENTRÉE

Jumbo Tiger Shrimp Risotto	30.00
Sautéed Chicken Breast jumbo lump crabmeat, asparagus, sweet pepper brandy reduction	34.00
Spezzatino di Manzo slow-braised beef stew with red wine, root vegetables, fresh herbs	34.00
24oz Prime Dry-Aged Bone-In NY Strip roasted potatoes, sautéed spinach	92.00
Capretto al Forno served with polenta, natural jus	42.00
Pork Chop Martini cherry peppers, parmigiano, white wine	46.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Codfish with clams, garlic, butter, white wine, broccoli rabe	36.00
Oven Roasted Swordfish with caper berries, dijon mustard sauce	42.00



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