

Daily Specials

ANTIPASTI

Vellutata di Finocchio puree of fennel soup, shaved parmigiano	14.00
Roasted Lamb Sausage broccoli rabe, cannellini beans	20.00
Insalata Verza shaved raw cabbage salad, candied walnuts, golden raisins, robiolina vinaigrette	16.00
Roasted Butternut Squash arugula, roasted pecans, aged bleu cheese, balsamic	16.00
Citrus Salad blood orange, cara cara orange, grapefruit, trevisano radicchio, endive, red onion, olives, pistachios, parmigiano, citrus vinaigrette	17.00
Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted pepper, dijon vinaigrette	22.00

PASTA

Creste di Gallo cherry tomatoes stewed with eggplant, garlic, nduja, with fresh mozzarella	27.00
Spaghetti Cacio e Pepe	27.00

ENTRÉE

Jumbo Tiger Shrimp Risotto	30.00
Marinated Roasted Half Chicken with broccoli rabe	36.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs, extra virgin olive oil	36.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	54.00
Capretto al Forno served with polenta, natural jus	42.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Halibut wild morel mushrooms, ramps, browned butter, white wine	45.00
Sautéed Branzino cherry tomatoes, olives, capers, onions, lemon	36.00



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