

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50 each
Raw Brussels Sprouts Salad	16.00
tuscan kale, apples, golden raisins, toasted walnuts, goat cheese, balsamic-honey vinaigrette	
Citrus and Fennel Salad	17.00
blood orange, cara cara orange, grapefruit, red onions, olives, pistachios, parmigiano, citrus vinaigrette	
Imported Burrata	20.00
plum tomatoes, basil pesto, pine nuts	
Seafood Salad	24.00
calamari, shrimp, bay scallops tossed with sweet peppers, celery, olives, lemon, extra virgin olive oil	
Vitello Tonnato	22.00
thinly sliced chilled veal, tuna-caper sauce	
Trippa Fiorentina	15.00
Roasted Lamb Sausage	20.00
sauteed swiss chard, cannellini beans	

PASTA

Bufala Ricotta Ravioli	27.00
cherry tomato sauce, garlic, fresh basil	
House Made Fettuccine	34.00
soft shell crab, ramps, cherry tomato, garlic, extra virgin olive oil	

ENTRÉE

Chicken alla Sorrentino	35.00
chicken breast topped with eggplant, roasted peppers, prosciutto, fontina, tomato, sautéed spinach	
Pan Seared Duck Breast	36.00
blueberry and port wine reduction	
24oz Dry Aged Prime Bone-In NY Strip Steak	99.00
roasted potatoes, sautéed spinach	
Slow Roasted Lamb Shank	46.00
fresh polenta, natural jus	
Pork Chop Milanese	42.00
tre colore salad, shaved parmigiano	
Calf's Liver Veneziana	30.00
caramelized onions, balsamic	
Oven Roasted Codfish	39.00
wild morel mushrooms, asparagus puree	
Filet of Sole Francese	34.00



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