

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50 each
Vellutata di Funghi puree of mushroom soup, shaved parmigiano	14.00
Raw Brussels Sprouts Salad tuscan kale, apples, golden raisins, toasted walnuts, taleggio cheese, balsamic-honey vinaigrette	16.00
Citrus and Fennel Salad cara cara oranges and grapefruit, with red onions, olives, pistachios, parmigiano, citrus vinaigrette	17.00
Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted peppers	22.00
Crabmeat Salad julienned vegetables, avocado, jalapeno pepper, dijon vinaigrette	22.00

PASTA

Bufala Ricotta Ravioli cherry tomato sauce, garlic, fresh basil	27.00
Orecchiette al Pesto basil pesto, cherry tomatoes, pine nuts, pecorino	27.00

ENTRÉE

Asparagus and Robiolina Risotto	22.00
Sautéed Chicken Breast mushrooms, onions, calabrian chilies, crispy speck, marsala wine	32.00
Pan Seared Duck Breast blueberry and port wine reduction	36.00
24 _{oz} Dry Aged Prime Bone-In NY Strip Steak roasted potatoes, sautéed spinach	99.00
Spezzatino di Manzo slow-braised beef stew with red wine, root vegetables, fresh herbs served over polenta	34.00
Pork Chop Martini pork chop cutlet with cherry peppers, parmigiano, white wine	46.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Filet of Sole Francese	34.00
Sautéed Halibut cherry tomato, olives, caper, onion relish, lemon	42.00



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