

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50 each
Insalata Verza red cabbage, tuscan kale, apples, golden raisins, toasted walnuts, taleggio cheese, balsamic-honey vinaigrette	16.00
Blood Orange, Beet and Fennel Salad red onions, pistachios, goat cheese, citrus vinaigrette	18.00
Imported Burrata plum tomato concassé, basil pesto, pine nuts	20.00
Beef Tartare hand-cut beef, capers, horseradish, dijon, egg yolk, served with potato chips	28.00

PASTA

House Made Radiatore short rib ragu, gremolata	30.00
Garganelli alla Papalina prosciutto, sweet peas, parmigiano crema	28.00

ENTRÉE

Asparagus and Robiolina Risotto	22.00
Chicken Marsala pan-roasted half chicken, mushrooms, fresh herbs, marsala jus	36.00
Grilled Filet Mignon roasted potatoes, sautéed spinach, red wine sugo	56.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, rosemary	52.00
Pork Chop Martini pork chop cutlet with cherry peppers, parmigiano, white wine	46.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Sautéed Salmon dijon mustard sauce, caper-berries	32.00
Oven Roasted Swordfish tuscan bean salad	42.00



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