

Daily Specials

ANTIPASTI

Vellutata di Asparagi	14.00
puree of asparagus soup with shaved parmigiano	
Mystic Oysters Cocktail	3.50 each
Raw Brussels Sprouts Salad	16.00
red cabbage, baby kale, apples, golden raisins, toasted walnuts, goat cheese, balsamic-honey vinaigrette	
Panzanella Salad	17.00
tomatoes, cucumbers, red onions, sweet peppers, rustic bread, mozzarella, sherry vinaigrette	
Imported Burrata	20.00
plum tomato concassé, basil pesto, pine nuts	
Tuna Tartare	24.00
avocado, cucumber, horseradish, dijon, roasted pepper crostini	

PASTA

House Made Pappardelle	34.00
fresh porcini mushrooms, wild ramps	
Paccheri all'Amatriciana	28.00
guanciale, onions, plum tomatoes, pecorino	
Garganelli ai Quattro Formaggi	26.00
four-cheese sauce	

ENTRÉE

Asparagus and Sea Scallops Risotto	32.00
Chicken Petroniana	35.00
chicken cutlet topped with prosciutto, asparagus, melted mozzarella, truffle crema	
Pan Seared Duck Breast	36.00
grapefruit – brandy reduction, sautéed swiss chard	
Grilled Filet Mignon	56.00
roasted potatoes, sautéed spinach, red wine sugo	
Agnello alla Scottadito	52.00
grilled lamb lollipops, arugula salad, rosemary	
Pork Chop Martini	46.00
pork chop cutlet with cherry peppers, parmigiano, white wine	
Calf's Liver Veneziana	30.00
caramelized onions, balsamic	
Sautéed Branzino	38.00
wild morel mushrooms, ramps, fresh herbs, browned butter	
Soft Shell Crabs	48.00
sautéed in lemon, white wine	



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