

Daily Specials

ANTIPASTI

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| Raw Brussels Sprouts Salad tuscan kale, golden raisins, toasted walnuts, goat cheese, balsamic-honey vinaigrette | 16.00 |
| Shaved Asparagus Salad raw fennel, frisée, pecorino, lemon | 16.00 |
| Panzanella Salad tomatoes, cucumbers, red onions, sweet peppers, rustic bread, mozzarella, sherry vinaigrette | 17.00 |
| Dill Marinated Salmon Carpaccio goat cheese crostini, lemon, extra virgin olive oil | 22.00 |
| Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted pepper, dijon vinaigrette | 22.00 |

PASTA

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| Rigatoni al Pesto Genovese basil pesto, green beans, potatoes, pecorino | 27.00 |
| House Made Fettuccine soft shell crab, cherry tomatoes, scallions, garlic, extra virgin olive oil | 32.00 |

ENTRÉE

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| Jumbo Shrimp Risotto | 32.00 |
| Pan Roasted Half Chicken romesco sauce, asparagus, fresh herbs | 36.00 |
| 32 ^{oz} Prime Dry-Aged Bone-In Ribeye Steak for 2 roasted potatoes, sautéed spinach | 146.00 |
| Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs | 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 |
| Pan Roasted Halibut relish of cherry tomatoes, olives, capers, onions, lemon | 42.00 |
| Filet of Sole Almondine roasted almonds, browned butter, white wine | 34.00 |



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