

## Daily Specials

### ANTIPASTI

Raw Brussels Sprouts Salad 16.00  
tuscan kale, golden raisins, toasted walnuts,  
goat cheese, balsamic-honey vinaigrette

Shaved Asparagus Salad 16.00  
raw fennel, frisée, pecorino, lemon

Panzanella Salad 17.00  
tomatoes, cucumbers, red onions, sweet peppers,  
rustic bread, mozzarella, sherry vinaigrette

Dill Marinated Salmon Carpaccio 22.00  
goat cheese crostini, lemon, extra virgin olive oil

Antipasto Fiorino 22.00  
imported bufala mozzarella, mortadella,  
asparagus, roasted pepper, dijon vinaigrette

### PASTA

House Made Gnocchi 27.00  
plum tomatoes, basil pesto, parmigiano

House Made Fettuccine 32.00  
soft shell crab, cherry tomatoes, scallions,  
garlic, extra virgin olive oil

### ENTRÉE

Pan Roasted Half Chicken 36.00  
romesco sauce, asparagus, fresh herbs

32<sup>oz</sup> Prime Dry-Aged Bone-In Ribeye Steak for 2 146.00  
roasted potatoes, sautéed spinach

Agnello alla Scottadito 52.00  
grilled lamb lollipops, arugula salad, fresh herbs

Pork Chop Martini 46.00  
pork chop cutlet with cherry peppers, parmigiano, white wine

Calf's Liver Veneziana 30.00  
caramelized onions, balsamic

Pan Roasted Grouper 36.00  
arugula, fennel and blood orange salad

Filet of Sole Almondine 34.00  
roasted almonds, browned butter, white wine



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