

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
Tuscan Kale Caesar Salad	16.00
Watermelon Salad shaved fennel, tarragon, jalapeno pepper, feta cheese, lemon	16.00
Imported Bufala Mozzarella eggplant and cherry tomato caponata, pine nuts, basil pesto	18.00
Vitello Tonnato thinly sliced chilled veal, tuna-caper sauce	20.00
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon	24.00
Marinated Grilled Calamari roasted zucchini, lemon, extra virgin olive oil	20.00

PASTA

Kale and Potato Gnocchi gorgonzola fonduta, marcona almonds	27.00
Pappardelle sea scallops, scallions, calabrian peppers, garlic, extra virgin olive oil	32.00

ENTRÉE

Chicken Scarpariello boneless chicken thighs, hot sausage, peppers, onions, garlic, fresh herbs, roasted potatoes	36.00
Pan Seared Duck Breast blueberry-port wine reduction, mashed potatoes	36.00
Grilled Filet Mignon porcini mushroom sauce, roasted potatoes, sautéed spinach	56.00
Pork Chop Milanese arugula salad, red onions, cherry tomatoes	46.00
Roasted Capretto natural jus, roasted potatoes	46.00
Sautéed Branzino relish of cherry tomatoes, olives, capers, red onions, lemon	36.00
Soft Shell Crabs à la Meunière lemon, brown butter, white wine	48.00



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