

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
Tuscan Kale Caesar Salad	16.00
Shaved Raw Asparagus Salad frisée, lemon, pecorino	15.00
Blood Orange Salad fennel, red onions, olives, pistachios, parmigiano, citrus vinaigrette	17.00
Imported Burrata cherry tomatoes, basil, balsamic	18.00
Vitello Tonnato thinly sliced chilled veal, tuna-caper sauce	20.00
Seafood Salad calamari, shrimp, scallops, octopus, celery, olives, sweet peppers, lemon	24.00

PASTA

Kale and Potato Gnocchi gorgonzola fonduta, marcona almonds	27.00
House Made Radiatori broccoli rabe pesto, sausage polpettine, parmigiano	28.00

ENTRÉE

Chicken Milanese tre colore salad, shaved parmigiano	34.00
Pan Seared Duck Breast blueberry-port wine reduction	36.00
24oz Dry Aged Prime Bone-In NY Strip roasted potatoes, sautéed spinach	96.00
Pork Chop Martini cherry peppers, parmigiano, white wine	46.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs	54.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Monkfish manilla clams, broccoli rabe, cannellini beans, garlic, white wine brodetto	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."