

## Daily Specials

### ANTIPASTI

|  |       |
|--|-------|
| Chilled Cucumber Gazpacho<br>roasted marcona almonds   | 14.00 |
| Endive and Radicchio Salad<br>grilled pears, apples, toasted pecans, gorgonzola dressing                               | 16.00 |
| Raw Brussels Sprouts Salad<br>tuscan kale, roasted walnuts, golden raisins,<br>goat cheese, balsamic-honey vinaigrette | 16.00 |
| Watermelon Salad<br>shaved fennel, jalapeno, tarragon, feta cheese, lemon  | 16.00 |
| Antipasto Fiorino<br>imported bufala mozzarella, mortadella, asparagus,<br>roasted peppers, dijon vinaigrette          | 22.00 |
| Seafood Salad<br>calamari, shrimp, scallops, octopus,<br>celery, olives, sweet peppers, lemon                          | 24.00 |
| Marinated Grilled Calamari<br>roasted zucchini, lemon, extra virgin olive oil  | 20.00 |

### PASTA

|   |       |
|---|-------|
| Kale Gnocchi<br>beef short rib ragù, gremolata                              | 30.00 |
| House Made Radiatori<br>broccoli rabe pesto, sausage polpettine, parmigiano | 28.00 |

### ENTRÉE

|  |       |
|--|-------|
| Chicken Petroniana<br>breaded chicken cutlet with asparagus,<br>prosciutto, melted mozzarella, truffle crema | 36.00 |
| Braised Beef Short Ribs<br>fresh polenta, natural jus  | 48.00 |
| 24oz Dry Aged Prime Bone-In NY Strip<br>roasted potatoes, sautéed spinach                                    | 96.00 |
| Agnello alla Scottadito<br>grilled lamb lollipops, arugula salad, fresh herbs                                | 54.00 |
| Pork Chop Milanese<br>arugula, cherry tomatoes, red onions   | 42.00 |
| Calf's Liver Veneziana<br>caramelized onions, balsamic   | 30.00 |
| Sweetbreads Francese   | 30.00 |
| Filet of Sole Oreganata  | 34.00 |
| Soft Shell Crabs à la Meunière<br>lemon, brown butter, white wine  | 48.00 |



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