

## Daily Specials

### ANTIPASTI

Mystic Oysters Cocktail	3.50each
Chilled Cucumber Gazpacho roasted marcona almonds	14.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	16.00
Endive and Radicchio Salad grilled pears, apples, toasted pecans, gorgonzola dressing	16.00
Raw Brussels Sprouts Salad tuscan kale, roasted walnuts, golden raisins, goat cheese, balsamic-honey vinaigrette	16.00
Antipasto Fiorino imported bufala mozzarella, mortadella, asparagus, roasted peppers,	22.00
Crabmeat Salad julienned vegetables, jalapeno pepper, dijon vinaigrette	22.00
Marinated Grilled Calamari roasted zucchini, lemon, extra virgin olive oil	20.00

### PASTA

Paccheri short rib ragù, gremolata	30.00
House Made Pappardelle sea scallops, scallions, calabrian chilies, garlic, olive oil	32.00

### ENTRÉE

Sautéed Chicken Breast braised cabbage, golden raisins, crispy speck, white wine jus	32.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
24oz Dry Aged Prime Bone-In NY Strip roasted potatoes, sautéed spinach	96.00
Pork Chop Martini pork chop cutlet, cherry peppers, parmigiano, white wine	46.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Sweetbreads Francese	30.00
Pan Roasted Swordfish tuscan bean salad	42.00
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."