

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50 each
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	16.00
Escarole Salad red onions, walnuts, pecorino, lemon vinaigrette	16.00
Roasted Golden Beets sugar snap peas, marcona almonds, goat cheese, balsamic	16.00
Panzanella tomatoes, cucumbers, sweet peppers, red onions, rustic bread, mozzarella, sherry vinaigrette	16.00
Imported Burrata cherry tomatoes, basil, extra virgin olive oil	20.00
Vitello Tonnato thinly sliced chilled veal with a tuna-caper sauce	22.00
Jumbo Lump Crab Meat Salad avocado, julienned vegetables, jalapeno pepper, dijon	22.00

PASTA

House Made Tagliatelle roasted cauliflower, cacio e pepe	28.00
Creste di Gallo alla Norma plum tomatoes, eggplant, ricotta salata	27.00

ENTRÉE

Lobster Risotto	36.00
Pan Roasted Half Chicken salsa verde, white wine jus, roasted potatoes	36.00
Pan Seared Duck Breast blueberry-port wine sauce	36.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, rosemary	56.00
Pork Chop Giambotta sweet and cherry peppers, onions, potatoes, garlic, white wine	48.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Trippa Fiorentina	28.00
Sauteed Branzino relish of cherry tomatoes, olives, capers, red onions, lemon	35.00
Pan Roasted Halibut broccolini, hot chilies and romesco	42.00



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