

Daily Specials

ANTIPASTI

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| Mystic Oysters Cocktail | 3.50 each |
| Cucumber Gazpacho marcona almonds, fresh mint | 14.00 |
| 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, pistachio, goat cheese, balsamic | 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 |
| Roasted Lamb Sausage sautéed escarole, cannellini beans | 20.00 |

PASTA

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| Fettuccine alla Nerano zucchini, garlic, extra virgin olive oil, imported provolone del monaco | 30.00 |
| Creste di Gallo Bolognese | 27.00 |

ENTRÉE

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| Bay Scallops and Sweet Corn Risotto | 30.00 |
| Chicken Milanese imported bufala mozzarella, heirloom tomatoes, basil | 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 |
| Soft Shell Crabs alla Meuniere brown butter, lemon, white wine | 48.00 |
| Pan Roasted Branzino relish of cherry tomatoes, olives, capers, onions, lemon | 42.00 |



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