

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50 each
Chilled Gazpacho jumbo lump crab meat, avocado, fresh mint	16.00
Tuscan Kale and Brussels Sprouts Salad red onions, marcona almonds, pecorino, lemon vinaigrette	16.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	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
Roasted Lamb Sausage sautéed escarole, cannellini beans	20.00

PASTA

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

ENTRÉE

Rock Shrimp Risotto	30.00
Chicken Giambotta sweet and cherry peppers, onions, potatoes, garlic, white wine	36.00
Pan Seared Duck Breast blueberry-port wine sauce	36.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, rosemary	56.00
Cotoletta Emiliana pork chop cutlet, prosciutto, parmigiano, marsala wine	48.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Branzino roasted zucchini, salsa verde, white wine jus	36.00
Sauteed Halibut cherry tomatoes, olives, capers, spring onions	42.00



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