

Daily Specials

ANTIPASTI

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| Mystic Oysters Cocktail | 3.50each |
| Chilled Cucumber Gazpacho jumbo lump crab meat, toasted almonds | 16.00 |
| Tuscan Kale and Brussels Sprouts Salad red onions, roasted walnuts, pecorino, lemon vinaigrette | 16.00 |
| Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon | 16.00 |
| Roasted Red Beets french beans, goat cheese, pistachios, balsamic | 16.00 |
| Imported Burrata shaved raw asparagus salad, marcona almonds | 20.00 |
| Seafood Salad rock shrimp, bay scallops, mussels, calamari, sweet peppers, celery, olives, lemon | 24.00 |
| Cacio e Pepe Fried Zucchini Flowers | 16.00 |

PASTA

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| Roasted Corn and Ricotta Ravioli cherry tomato sauce, garlic, fresh basil | 27.00 |
| House Made Fettuccine sea scallops, calabrian chili, scallions, garlic, extra virgin olive oil | 32.00 |

ENTRÉE

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| Sweet Corn and Rock Shrimp Risotto | 30.00 |
| Chicken Giambotta pan-roasted half chicken, sweet peppers, onions, hot sausage, potatoes, garlic, white wine | 36.00 |
| Veal Osso Buco saffron risotto, gremolata | 56.00 |
| Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs | 54.00 |
| Pork Chop Martini pork chop cutlet, cherry peppers, parmigiano, white wine | 46.00 |
| Calf's Liver Veneziana caramelized onions, balsamic | 30.00 |
| Soft Shell Crabs à la Meunière lemon, white wine, brown butter | 48.00 |
| Pan Roasted Branzino olives, capers, onions, cherry tomatoes | 36.00 |



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