

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
Chilled Cucumber Gazpacho jumbo lump crabmeat, almonds, extra virgin olive oil	16.00
Prosciutto and Figs prosciutto di parma with mascarpone filled figs, balsamic	18.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	16.00
Imported Burrata jersey peaches, fresh mint, balsamic	20.00
Dill Marinated Salmon Carpaccio goat cheese crostini, lemon, extra virgin olive oil	20.00
Tuna Tartare avocado, cucumber, roasted pepper crostini, dijon vinaigrette	24.00
Cacio e Pepe Fried Zucchini Flowers	16.00

PASTA

Creste di Gallo basil pesto, cherry tomatoes, pine nuts	27.00
House Made Pappardelle soft shell crab, spring onions, garlic, extra virgin olive oil	32.00

ENTRÉE

Sweet Corn and Sea Scallops Risotto	32.00
Chicken Marsala de-boned pan roasted half chicken, mushrooms, fresh herbs, marsala	36.00
Tagliata di Manzo sliced filet mignon, arugula salad, fresh herbs	36.00
20oz Veal Porterhouse Chop Giambotta sweet peppers, cherry peppers, onions, potatoes, garlic, white wine	66.00
Pork Chop Milanese tre colore salad, shaved parmigiano	44.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Pan Roasted Branzino sicilian green olive salsa verde, roasted zucchini	36.00
Pan Seared Tuna balsamic reduction sauce, long hot peppers	42.00



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