

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
Chilled Gazpacho	16.00
jumbo lump crabmeat, almonds, extra virgin olive oil	
Raw Brussels Sprouts and Tuscan Kale Salad	16.00
roasted walnuts, golden raisins, goat cheese, rosato vinaigrette	
Prosciutto and Figs	18.00
prosciutto di parma with mascarpone filled figs, balsamic	
Watermelon Salad	16.00
shaved fennel, jalapeno, tarragon, feta cheese, lemon	
Seafood Salad	24.00
shrimp, calamari, octopus, bay scallops, mussels, celery, olives, sweet peppers, lemon, extra virgin olive oil	
Vitello Tonnato	20.00
thinly sliced chilled veal, tuna-caper sauce	

PASTA

Creste di Gallo	27.00
traditional bolognese, herbed ricotta	
House Made Pappardelle	32.00
soft shell crab, spring onions, garlic, extra virgin olive oil	

ENTRÉE

Sweet Corn and Sea Scallops Risotto	32.00
Chicken alla Sorrentino	35.00
oven roasted chicken breast topped with eggplant, roasted peppers, prosciutto, fontina, tomato, sautéed spinach	
Tagliata di Manzo	36.00
sliced filet mignon, arugula salad, fresh herbs	
Veal Porterhouse Chop Giambotta	66.00
sweet peppers, onions, potatoes, garlic, white wine	
Pork Chop Martini	48.00
pork chop cutlet, hot cherry peppers, parmigiano, white wine	
Branzino Livornese	36.00
cherry tomatoes, olives, capers, onions	
Grouper Oreganata	36.00
Pan Roasted Swordfish	42.00
sicilian green olive salsa verde, roasted zucchini	



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