

Daily Specials

ANTIPASTI

Cacio e Pepe Fried Zucchini Flowers	16.00
Chilled Cucumber Gazpacho	16.00
jumbo lump crabmeat, marcona almonds, extra virgin olive oil	
House Mixed Roasted Peppers	12.00
white anchovies, rustic croutons, extra virgin olive oil	
Raw Brussels Sprouts and Tuscan Kale Salad	16.00
roasted walnuts, golden raisins, goat cheese, rosato vinaigrette	
Watermelon Salad	16.00
shaved fennel, jalapeno, tarragon, feta cheese, lemon	
Imported Burrata	20.00
local peaches, heirloom tomatoes, reduced balsamic	
Steak Tartare	28.00
hand cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	

PASTA

Paccheri all'Amatriciana	28.00
plum tomatoes, guanciale, onions, pecorino	
Fettuccine alla Nerano	28.00
zucchini, garlic, fresh basil, provolone del monaco	

ENTRÉE

Local Sweet Corn and Shrimp Risotto	32.00
Chicken Milanese	36.00
bufala mozzarella, jersey tomatoes, fresh basil	
42oz Prime Tomahawk Steak for 2	146.00
roasted potatoes, sautéed spinach	
Veal Piccata	36.00
lemon, white wine, capers	
Grilled Rack of Lamb	56.00
roasted potatoes, sautéed spinach, rosemary jus	
Pork Chop Martini	48.00
pork chop cutlet, hot cherry peppers, parmigiano, white wine	
Branzino Almondine	36.00
roasted almonds, browned butter, white wine	
Pan Roasted Tilefish	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."