

Daily Specials

ANTIPASTI

Cacio e Pepe Fried Zucchini Blossoms	16.00
Chilled Cucumber Gazpacho	16.00
jumbo lump crabmeat, marcona almonds, extra virgin olive oil	
House Roasted Mixed 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 Bufala Mozzarella	20.00
local peaches, jersey tomatoes, fresh mint reduced balsamic	
Steak Tartare	28.00
hand cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	

PASTA

Fettuccine all'Amatriciana	28.00
plum tomatoes, guanciale, onions, pecorino	
Paccheri al Pesto	27.00
basil pesto, blistered cherry tomatoes, pine nuts	

ENTRÉE

Sweet Corn and Sea Scallop Risotto	32.00
Chicken Milanese	36.00
mozzarella, jersey tomatoes, red onions, 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	
Soft Shell Crabs Francese	48.00
lemon, white wine and butter sauce	
Pan Roasted Branzino	36.00
sicilian green olive salsa verde, roasted zucchini	



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