

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
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	
Jersey Tomatoes	14.00
pickled red onions, valley shepherd aged bleu cheese	
Watermelon Salad	16.00
shaved fennel, jalapeno, tarragon, feta cheese, lemon	
Prosciutto di Parma and Peach Salad	18.00
arugula, whipped ricotta, balsamic reduction	
Steak Tartare	28.00
hand cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	

PASTA

House Made Fettuccine	34.00
soft shell crab, scallions, garlic, extra virgin olive oil	
Paccheri Cacio e Pepe	28.00
roasted cauliflower, pecorino, black pepper	

ENTRÉE

Sweet Corn and Sea Scallop Risotto	32.00
Pollo alla Calabrese	34.00
sautéed chicken breast with broccoli rabe, hot Italian sausage, calabrian chilies, garlic, white wine	
42oz Prime Tomahawk Steak for 2	146.00
roasted potatoes, sautéed spinach	
Vitello ai Funghi	44.00
scaloppine of veal, chanterelle mushrooms, asparagus, truffle butter	
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	
Calf's Liver Veneziana	30.00
caramelized onions, balsamic	
Sautéed Black Bass	34.00
julienned vegetables, mushrooms, madeira crema	
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."