

Daily Specials

ANTIPASTI

Mystic Oysters Cocktail	3.50each
House Roasted Mixed Peppers white anchovies, rustic croutons, extra virgin olive oil	12.00
Jersey Tomatoes pickled red onions, valley shepherd aged bleu cheese	14.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	16.00
Prosciutto di Parma and Peach Salad arugula, whipped ricotta, balsamic reduction	18.00
Steak Tartare hand cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	28.00

PASTA

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

ENTRÉE

Sweet Corn and Sea Scallop Risotto	32.00
Pollo alla Calabrese sautéed chicken breast with broccoli rabe, hot Italian sausage, calabrian chilies, garlic, white wine	34.00
42oz Prime Tomahawk Steak for 2 roasted potatoes, sautéed spinach	146.00
Vitello ai Funghi scaloppine of veal, chanterelle mushrooms, asparagus, truffle butter	44.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary jus	56.00
Pork Chop Martini pork chop cutlet, hot cherry peppers, parmigiano, white wine	48.00
Calf's Liver Veneziana caramelized onions, balsamic	30.00
Sautéed Black Bass julienned vegetables, mushrooms, madeira crema	34.00
Pan Roasted Swordfish sicilian green olive salsa verde, roasted zucchini	42.00



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