

Daily Specials

ANTIPASTI

Chilled Cucumber Gazpacho marcona almonds, fresh mint, extra virgin olive oil	12.00
Tuscan Kale Caesar Salad	16.00
Antipasto Salad arugula, radicchio, yellow wax beans, cherry tomatoes, olives, mortadella, provolone del monaco and herb vinaigrette	16.00
Watermelon Salad shaved fennel, jalapeno, tarragon, feta cheese, lemon	16.00
Tuna Tartare avocado, cucumber, horseradish, roasted pepper crostini, dijon	24.00
Whipped Ricotta Crostini grilled peaches, fresh mint, balsamic honey	14.00
Roasted Merguez Lamb Sausage cannellini beans, fresh mint, red onions	20.00

PASTA

Paglia e Fieno alla Papalina house made "straw and hay" tagliarini, prosciutto, sweet peas, parmigiano crema	29.00
House Made Squid Ink Radiatori stewed calamari, plum tomatoes, sweet peppers, garlic	32.00

ENTRÉE

Local Corn and Rock Shrimp Risotto	32.00
Chicken Milanese heirloom tomatoes, fresh mozzarella, basil	36.00
Pan Seared Duck Breast jersey peach-brandly sauce	36.00
24oz Prime T-Bone Steak aged balsamic-glazed cipollini onions, sautéed spinach, roasted potatoes	78.00
Agnello alla Scottadito grilled lamb lollipops, arugula salad, fresh herbs	54.00
Pork Chop Martini pork chop cutlet, hot cherry peppers, parmigiano, white wine	48.00
Pan Seared Tuna Agrodolce long hot peppers, balsamic reduction	44.00
Pan Roasted Branzino olives, roasted corn, cherry tomatoes, garlic chives	38.00
Soft Shell Crabs Francese	48.00



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