

Daily Specials

ANTIPASTI

Chilled Cucumber Gazpacho	16.00
jumbo lump crabmeat, extra virgin olive oil	
Shaved Brussels Sprouts Salad	15.00
tuscan kale, golden raisins, toasted walnuts, goat cheese, rosato vinaigrette	
Jersey Tomatoes	15.00
pickled red onions, aged bleu cheese, extra virgin olive oil	
Roasted Golden Beets	16.00
green beans, pistachios, feta cheese, reduced balsamic	
Imported Burrata	20.00
shaved raw asparagus, marcona almonds, lemon vinaigrette	
Steak Tartare	32.00
hand-cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	
Stuffed & Roasted Long Hot Peppers	18.00
sweet sausage, mozzarella, parmigiano, breadcrumbs	

PASTA

House-Made Pappardelle	34.00
soft shell crab, calabrian chilies, garlic, scallions, olive oil	
House-Made Ricotta Gnocchi	28.00
wild mushrooms, fresh sage, marsala, parmigiano	

ENTRÉE

Sweet Corn & Shrimp Risotto	32.00
Pan Roasted Half Chicken	36.00
lemon, white wine, capers, fresh herbs	
Pan Seared Duck Breast	36.00
concord grape-brandy reduction, mashed potatoes	
Tagliata di Manzo	36.00
sliced filet mignon, arugula salad, rosemary	
20oz Prime Bone-In NY Strip	74.00
balsamic glazed cipollinis, roasted potatoes	
Agnello alla Scottadito	54.00
marinated grilled lamb lollipops, house-made potato chips	
Pork Chop Martini	48.00
pork chop cutlet, hot cherry peppers, parmigiano, white wine	
Pan Roasted Swordfish	42.00
sicilian green olive salsa verde, roasted zucchini	
Sautéed Grouper	36.00
mushrooms, fresh herbs, browned butter, white wine	



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