

Daily Specials

ANTIPASTI

Shaved Brussels Sprouts Salad tuscan kale, golden raisins, toasted walnuts, goat cheese, rosato vinaigrette	15.00
Local Heirloom Tomatoes pickled red onions, gorgonzola, extra virgin olive oil	15.00
Roasted Golden Beets green beans, pistachios, feta cheese, reduced balsamic	16.00
Imported Burrata plum tomatoes, basil pesto, pine nuts	18.00
Jumbo Shrimp Cocktail	28.00
Steak Tartare hand-cut beef tenderloin, capers, horseradish, dijon, egg yolk, served with house-made potato chips	32.00

PASTA

Roasted Corn Raviolini stewed cherry tomatoes, 'nduja, eggplant, ricotta	28.00
House-Made Gnocchi al Pesto basil pesto, pecorino	28.00

ENTRÉE

Sweet Corn & Sea Scallop Risotto	34.00
Pollo alla Boscaiola sautéed chicken breast with mushrooms, peppers, onions, crispy speck, white wine	32.00
Tagliata di Manzo sliced filet mignon, arugula salad, rosemary	36.00
20 oz. Prime Bone-In NY Strip balsamic glazed cipollinis, roasted potatoes	74.00
Agnello alla Scottadito marinated grilled lamb lollipops, house-made potato chips	54.00
Pork Chop Martini pork chop cutlet, hot cherry peppers, parmigiano, white wine	48.00
Pan Roasted Swordfish roasted plum tomatoes, olives, capers, herb pesto	42.00
Soft Shell Crabs à la Meunière lemon, white wine, brown butter	48.00



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