

Daily Specials

ANTIPASTI

Vellutata di Zucca	14.00
koginut squash soup, sage oil	
Crostini di Fegatini	15.00
tuscan style chicken liver crostini	
Stuffed & Roasted Long Hot Peppers	18.00
sweet sausage, mozzarella, parmigiano, breadcrumbs	
Jersey Tomatoes	15.00
pickled red onions, aged bleu cheese, extra virgin olive oil	
Raw Celery & Fennel Salad	14.00
marcona almonds, pecorino, lemon vinaigrette	
Roasted Beets	16.00
arugula, pistachios, goat cheese, reduced balsamic	
Imported Burrata	18.00
cherry tomatoes, basil pesto, toasted pine nuts	
Crabmeat Salad	22.00
avocado, julienned vegetables, jalapeno, dijon	

PASTA

House Made Fettuccine	32.00
lamb ragù, mint gremolata	
House Made Squash Gnocchi	28.00
browned butter, sage, parmigiano	

ENTRÉE

Eggplant Parmigiana	26.00
with capellini	
Chicken Bocconcini	34.00
boneless chicken thighs with spicy sausage, mushrooms, sweet peppers, onions, garlic, fresh herbs, white wine	
Pan Seared Duck Breast	42.00
pear-brandy reduction, sweet potato mash	
Tagliata di Manzo	36.00
sliced filet mignon, arugula salad, fresh herbs	
Pork Chop Martini	48.00
pork chop cutlet, hot cherry peppers, parmigiano, white wine	
Pan Roasted Branzino Almondine	48.00
roasted almonds, browned butter, white wine	
Tuna alla Siciliana	42.00
pan seared tuna, cherry tomatoes, olives, capers, lemon zest	



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