

## Daily Specials

### ANTIPASTI

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|----------------------------------------------------------------------------------------------------------------------|-------|
| Roasted Cauliflower Cacio e Pepe                                                                                     | 16.00 |
| Baby Spinach Salad<br>apples, dried cranberries, pancetta, toasted walnuts,<br>shaved parmigiano, walnut vinaigrette | 16.00 |
| Insalata di Cavolo Rosso<br>shaved red cabbage, marcona almonds,<br>golden raisins, sheep's milk ricotta dressing    | 15.00 |
| Roasted Honeynut Squash<br>baby arugula, pecans, aged bleu cheese, balsamic                                          | 16.00 |
| Imported Mozzarella di Bufala<br>cherry tomatoes, fresh basil, extra virgin olive oil                                | 18.00 |
| Tuna Tartare<br>avocado, cucumber, roasted pepper crostini                                                           | 24.00 |

### PASTA

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|-------------------------------------------------------------------------------|--------|
| Sweet Potato Gnocchi<br>gorgonzola fonduta                                    | 27.00  |
| Orecchiette al Pesto Genovese<br>basil pesto, green beans, potatoes, pecorino | 27.00  |
| Tagliarini al Tartufo<br>shaved white truffles, egg yolk                      | 155.00 |

### ENTRÉES

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| Chicken alla Sorrentina<br>oven roasted chicken breast eggplant, roasted peppers,<br>prosciutto, fontina, tomato, sautéed spinach | 36.00 |
| Pan Seared Duck Breast<br>cranberry-port wine reduction, sweet potato mash                                                        | 42.00 |
| 24oz Dry-Aged Prime Bone-In Rib Eye<br>balsamic glazed cipollini onions                                                           | 99.00 |
| Tagliata di Manzo<br>sliced petit filet mignon, arugula salad, fresh herbs                                                        | 36.00 |
| Grilled Rack of Lamb<br>roasted potatoes, sautéed spinach, rosemary jus                                                           | 56.00 |
| Pork Chop Martini<br>pork chop cutlet, cherry peppers, parmigiano, white wine                                                     | 48.00 |
| Swordfish alla Siciliana<br>cherry tomatoes, olives, capers, lemon zest                                                           | 42.00 |
| Pan Roasted Halibut<br>chanterelle mushrooms, brown butter, white wine, fresh herbs                                               | 45.00 |



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