

Daily Specials

ANTIPASTI

Velutatta di Asparagi puree of asparagus soup with crabmeat	13.00
Eggplant Parmigiana	16.00
Panzanella Salad tomatoes, cucumbers, red onions, sweet pepper rustic bread, feta cheese, sherry vinaigrette	16.00
Blood Orange Salad shaved fennel, red onions, olives, pistachios, parmigiano	17.00
Imported Bufala Mozzarella plum tomatoes, basil pesto, pine nuts	18.00
Vitello Tonnato thinly sliced chilled veal, tuna-caper sauce	20.00
Tuna Tartare avocado, cucumbers, horseradish, roasted pepper crostini	22.00

PASTA

Pappardelle alla Norma plum tomatoes, eggplant, fresh mozzarella	26.00
Rigatoni Polpettine Ragù mini meatballs, plum tomatoes	28.00

ENTRÉE

Sauteed Chicken Breast asparagus, shrimp, red bell pepper sauce	30.00
Pan Seared Duck Breast grapefruit-brandy sauce	35.00
Tagliata di Manzo sliced filet mignon, baby arugula salad	35.00
Veal Marsala mushrooms, fresh herbs, marsala wine	35.00
Grilled Rack of Lamb roasted potatoes, sautéed spinach, rosemary	48.00
Soft Shell Crabs sautéed in lemon, white wine	46.00
Filet of Sole Francese	32.00
Pan Seared Tuna honey mustard, sautéed leeks	36.00

Antipasti

Zuppa di' Risi e' Bisi *	13.00
risotto and pea soup	
Pasta e' Fagioli	13.00
florentine style pasta and puréed bean soup	
Organic Baby Green Salad*	12.00
cherry tomatoes	
Classic Caesar Salad	14.00
Baby Arugula Salad*	14.00
toasted pine nuts, goat cheese	
Marinated Eggplant *	16.00
fresh mozzarella, tomatoes, roasted pepper, basil pesto	
Prosciutto di Parma	18.00
grilled pear, crostini, cumin-balsamic vinaigrette	
Almond Crusted Fried Calamari	19.00
spicy tomato sauce	
Grilled Octopus *	24.00
warm balsamic potato-olive salad	
Marinated Grilled Shrimp	21.00
white bean crostini, herb pesto	
Steamed Clams *	19.00
spicy garlic, parsley brodetto	
Steamed Mussels *	18.00
scallions, cherry tomatoes, oregano	

* gluten free

3% Credit Card Convenience fee will be added to all credit card transactions

Pasta

Linguine and Clams	29.00
Spinach and Ricotta Tortellacci ° fresh plum tomatoes, basil	26.00
Penne olives, capers, onions, garlic, tomatoes	24.00
Pappardelle ° rabbit ragù, mushrooms	29.00
Fusilli ° broccoli rabe, hot sausage, garlic	28.00
Spaghettini ° fresh plum tomatoes, garlic, extra virgin olive oil	24.00
Gorgonzola Filled Agnolotti ° cherry tomatoes, scallions, tomato crema	26.00

° made in-house

gluten free and whole wheat pasta available



Entree

Mushroom Risotto *	34.00
marinated grilled quail, baby arugula	
Grilled Chicken Paillard *	27.00
organic baby green salad, gorgonzola dressing	
Spicy Chicken	28.00
sautéed chicken breast, hot chilies, white wine, rosemary	
Veal Scaloppine	34.00
prosciutto, sun dried tomatoes, capers, marsala wine	
Steamed Snapper *	36.00
fennel, mussels, clams, saffron brodetto	
Grilled Scottish Salmon *	34.00
frisée, cannellini beans, tomato vinaigrette	
Sautéed Shrimp Fra Diavolo	35.00
spicy tomato sauce over capellini	
Marinated Grilled Vegetables *	22.00
14oz NY Strip Steak	48.00
herbed butter, french fries	
Broiled Veal Chop	48.00
mushroom orzo, french beans	
Grilled Double Cut Pork Chop *	42.00
marsala-mustard glaze, fennel mashed potatoes	

Sides

Fennel Mashed Potatoes *	9.00
Rosemary Roasted Potatoes *	9.00
Fried Zucchini	9.00
Sautéed Greens *	9.00
french beans and spinach	
Broccoli Rabe *	10.00

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