



ZUPPA DEL GIORNO Minestrone or Lentil Soup.	14	RAVIOLI DI GRANCHIO Crabmeat Ravioli in a Lemon & Parmesan Cream Sauce	30
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers.	22	RIGATONI ALLA NORMA Rigatoni, Eggplant, Tomatoes, Basil & Aged Ricotta	24
PROSCIUTTO E FICHI Parma Prosciutto & Sweet Figs.	18	FETTUCINE CARCIOFI E SALSICCIA Home Made Fettucine with Artichoke Hearts Sausage and Garlic & oil Sauce	28
COZZE Maine Mussels, White Wine, Garlic & Olive Oil	18	PESCE SPADA Grilled Fillet of Local Swordfish with Sardinian Couscous Salad	38
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Caper Sauce.	22	CAPELANTE Sea Scallops, Brussels Sprouts, Red Pepper, Bacon.	36
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Eggplant Caponata	20	BRANZINO Grilled Fillet of Mediterranean Branzino, Artichokes, Fava Beans, Green Peas.	34
INSALATA DI MARE Seafood Salad, Scallops, Shrimp, Calamari, Rucola, Octopus & Wine Vinegar Emulsion	24	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
INSALATA DI ANGIURIA Seedless Watermelon, Tomatoes, Basil Balsamic Vinaigrette Shaved Montrachet Goat Cheese.	18	COSCE DI POLLO Grilled, Marinated Boneless Chicken Thighs, Fennel, Cucumbers, Tomatoes, Onions	28
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in The Style of the Roman Jews	20	TAGLIATA DI MANZO Grilled New York Strip Steak Served with Spinach & Roasted Potatoes	38
<b><u>WINE SPECIAL</u></b>		STRACCETTI DI VITELLA Thin Slices of Veal Sautéed with Porcini Mushrooms, Rosemary, Roasted Garlic & Topped with Fresh Arugula Salad & Truffle Oil.	36
<b>VALPOLICELLA Ripasso Superiore Veneto 2013</b>	<b>18</b>	<b><u>DESSERT SPECIAL</u></b>	
<b>VERDICCHIO, Bruni 54, Marche, 2015</b>	<b>15</b>	<b>Profiteroles with Vanilla Gelato</b>	<b>12</b>
<b>ROSE', Infinie, Provence, France 2017</b>	<b>15</b>	<b>Panna Cotta w/ Fresh Strawberry Sauce</b>	<b>12</b>
		<b>Strawberry Shortcake</b>	<b>12</b>
		<b>Sorbet (Mango, Raspberry &amp; Bloody Orange)</b>	<b>12</b>

**August 17, 2018**