



ZUPPA DEL GIORNO Cheese Tortellini or Lentil Soup	14	FUSILLI CASARECCI CARBONARA Fusilli Carbonara Style with Guanciale & Pecorino Romano	28
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers	22	TAGLIERINI NORCINA Home Made Spaghetti with Umbrian Style Black Truffles & Parmesan Sauce	35
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Eggplant Caponata	20	RAVIOLI DI ZUCCA Kabocha Squash Filled Ravioli in a Light Butter & Sage Sauce, Balsamic Vinegar Reduction	26
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Caper Sauce.	24	CAPELANTE Sea Scallops, Brussels Sprouts, Red Pepper, Bacon	36
INSALATA DI POLPO Octopus, Giant Beans & Blue Potato Salad	18	BRANZINO Grilled Fillet of Mediterranean Branzino, Artichokes, Fava Beans, Green Peas.	34
INSALATA DI MARE Seafood Salad, Scallops, Shrimp, Calamari, Octopus, Rucola & Wine Vinegar Emulsion	24	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
INSALATA DI CAVOLETTI Shaved Brussels Sprout Salad, Pecorino Cheese, Shaved Granny Smith Apple	18	COSCE DI POLLO Grilled Marinated Boneless Chicken Thighs With Sautéed Broccoli Rabe	28
FEGATINI TOSCANA Tuscan Style Chicken Livers, Sautéed Onions, Soft Aromatic Polenta	18	AGNELLO SCOTTADITO Grilled Lamb Chops, Broccoli Rabe, Roasted Potatoes	48
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in The Style of The Roman Jews	20		
<b><u>WINE SPECIAL</u></b>		<b><u>DESSERT SPECIAL</u></b>	
VALPOLICELLA Ripasso Sucuperiore Veneto 2013	18	Profiteroles with Vanilla Gelato	12
VERDICCHIO, Bruni 54, Marche, 2015	15	Panna Cotta w/ Fresh Strawberry Sauce	12
ROSE', Infinie, Provence, France 2017	15	Strawberry Shortcake	12
MALBEC Humberto Canale, 2016	15		
NERO D'AVOLA Principi Di Butera, 2016	16		

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