



ZUPPA DEL GIORNO Tortellini Soup or Lentil.	14	PAPPARDELLE RAGU D'AGNELLO Pappardelle Lamb & Mixed Mushrooms.	26
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Caponata	20	TAGLIERINI MARE House made mixed color Spaghetti, Shrimp, Broccoli, Oil, Garlic & Basil.	28
INSALATA DI FINOCCHI Fennel Salad with Orange & Black Olives.	16	CAVATELLI VERDI POLPETTE DI POLLO House made spinach Cavatelli, chicken Meatballs, Parmigiano	26
INSALATA DI CAVOLETTI Shaved Brussels Sprouts salad, Pecorino cheese, Shaved Granny Smith Apple	16	IPPOGLOSSO Seared fillet of East Coast Halibut, with Tomato, Snow Peas Salad.	38
INSALATA DI POLIPO Octopus, Giant Beans & Blue Potato Salad	18	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
INSALATA DI MARE Seafood salad, Scallops, Shrimp, Calamari, Rucola & wine vinegar emulsion	24	SEA SCALLOPS With Brussels Sprouts, Bacon & Red Peppers	32
INSALATA DI POMODORI Beefsteak tomatoes & Heirloom tomatoes salad, Rucola, blue Cheese & balsamic Reduction.	16	BRANZINO E VIGNAROLA Grilled fillets of Mediterranean Branzino, Artichokes, Fava Beans, Peas and Mint	34
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Capers Sauce	20	COSCIE DI POLLO ALLA GRIGLIA Grilled Marinated Boneless Chicken Thighs With Fennel, Cucumber, Tomatoes & Black Olives.	26
FEGATINI TOSCANA Tuscan style chicken livers, sautéed onions, Soft aromatic polenta	16	COSTOLETTA MILANESE Pounded And breaded Veal Chop, arugula Tomato, cucumber, onion salad, basil dressing	46
<u>WINE SPECIAL:</u>		BISTECCHINA Grilled Porcini rubbed Creek Stone Skirt Steak, Baby Arugula & Shaved Parmigiana	34
ROSSO SALENTO PEPE NERO	16		
ROSE INFINIE PROVENCE	14		
MONFERRATO ROSSO	16		
		<u>Desert Special:</u>	
		PROFITEROLES	12
		PANNA COTTA	12
		STRAWBERRY SHORTCAKE	12

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