



ZUPPA DEL GIORNO Lentil or Cheese Tortellini in Brodo.	14	FETTUCCINE AL TARTUFO BIANCO Fettuccine with fresh white truffles Half portion \$80 Full portion \$140	80/140
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Capers Sauce.	24	RAVIOLI DI GRANCHIO Crab Meat Filled Ravioli with Braised Leeks Sauce	28
INSALATA DI MARE Seafood Salad, Shrimp, Calamari, Scallops, Rucola & Wine Vinegar Emulsion	24	PAPPARDELLE CINGHIALE Pappardelle Pasta, Wild Boar Ragù	26
BUFALA MOZZARELLA Bufala Mozzarella with Caponata & Prosciutto	20	CAPELANTE Sea Scallops, Brussels Sprouts, Red Pepper & Bacon.	36
FEGATINI TOSCANA Tuscan Style Chicken livers, Sautéed Onions, Soft Aromatic Polenta	18	PESCE SPADA LIVORNESE Grilled fillet of Wild Sword Fish , Olives, Capers, Tomatoes , Sautéed Kale	36
INSALATA DI CAVOLETTI Shaved Brussels Sprouts Salad, Pecorino Cheese, Shaved Granny Smith Apple	18	BRANZINO Grilled fillets of Mediterranean Branzino, Artichokes, Fava Beans & Green Peas.	34
INSALATA DI POMODORI Heirloom Tomato Salad, Rucola, Blue Cheese & Balsamic Reduction.	18	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
INSALATA DI PUNTARELLE Roman style Puntarelle salad, olive oil, vinegar, garlic, anchovies	20	OSSOBUCO ALLA MILANESE Veal Ossobuco and Saffron Risotto	46
		COSCE DI POLLO ALLA GRIGLIA Grilled Marinated Boneless Chicken Thighs With Broccoli Rabe & Pearl Onions	28
		TAGLIATA DI MANZO Tuscan Style NY Strip Steak, Sauteed Spinach & Roasted Potatoes	38
<u>Wine Special:</u>			
ROSE INFINIE PROVENCE	14		
PRIMITIVO FEUDI DI SANGREGORIO	14		
LANGHE ROSSO (Piemonte Blend)	16		
		<u>Dessert Special:</u>	
		Profiteroles w/ Hazelnut or Pistachio Gelato	12
		Panna Cotta w/ Fresh Strawberry Sauce	12
		Strawberry Shortcake	12
		Fig Crostata with Vanilla Gelato	12

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