



ZUPPA DEL GIORNO Pasta Fagioli or Cheese Tortellini in Brodo.	14	SPAGHETTI CON GAMBERI E PORRI Homemade Spaghetti with Shrimp, Leeks In a White Wine & Butter Sauce.	32
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Capers Sauce.	20	ORECCHIETTE CON SALSICCIA DI POLLO Orecchiette pasta, chicken sausages, Brussel sprout ,broccoli rabe pesto sauce	24
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Caponata	20	GNOCCHI DI RICOTTA E SPINACCI Ricotta & Spinach Gnocchi in Butter & Sage Sauce.	26
INSALATA DI CAVOLETTI Shaved Brussels Sprouts salad, Pecorino cheese, Shaved Granny Smith Apple	18	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
FEGATINI TOSCANA Tuscan style chicken livers, sautéed onions, Soft aromatic polenta	16	PESCE SPADA Grilled Fillet of Wild Swordfish with Snow Peas Heirloom Tomato Salad	36
INSALATA DI MARE Seafood Salad, Scallops, Shrimp, Calamari, Octopus Rucola & Wine Vinegar Emulsion	24	CAPESANTE Sea Scallops, Brussels Sprouts, Red Pepper & Bacon.	32
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in the style of the Roman Jews	20	BRANZINO Grilled fillets of Mediterranean Branzino, Artichokes, Fava Beans & Green Peas.	34
INSALATA DI POMODORI Beefsteak tomatoes & Heirloom Tomatoes Salad, Rucola, Blue Cheese & Balsamic Reduction.	16	COSTOLETTA DI VITELLA Pounded And breaded Veal Chop, arugula Tomato, cucumber, onion salad, basil dressing	46
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers	20	COSCE DI POLLO ALLA GRIGLIA Grilled Marinated Boneless Chicken Thighs With Fennel, Cucumber, Tomatoes & Black Olives.	26
		OSSOBUCO ALLA MILANESE Veal Ossobuco and Saffron Risotto	42
<u>Wine Special:</u>		<u>Dessert Special:</u>	
ROSE INFINIE PROVENCE	14	Profiteroles with Vanilla Mousse	12
PRIMITIVO FEUDI DI SANGREGORIO	14	Panna Cotta	12
		Strawberry Shortcake	12

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