



ZUPPA DEL GIORNO Gazpacho Soup	14	MALFATTI DI SPINACI Spinach and Ricotta Dumplings in Savory Tomato Sauce	26
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers	22	PAPPARDELLE AL RAGU DI CINGHIALE Home Made Pappardelle with Wild Boar Ragu	28
PROSCIUTTO E FICHI Parma Prosciutto & Sweet Figs	18	CAPESANTE Sea Scallops, Brussels Sprouts, Red Pepper, Bacon.	36
INSALATA DI POMODORI Heirloom Tomato Salad, Rucola, Blue Cheese & Balsamic Reduction	18	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 CAVOLETTI Shaved Brussels Sprouts Salad, Pecorino Cheese, Shaved Granny Smith Apples	18	COSCE DI POLLO Grilled, Marinated Boneless Chicken Thighs, Fennel, Cucumbers, Tomatoes, Onions	28
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Caper Sauce.	22	STRACCETTI DI VITELLA Thin Slices of Sautéed Veal with Porcini Mushrooms in White Wine Sauce Topped With Fresh Baby Arugula & Truffle Oil	36
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in the style of the Roman Jews	20		
<u>WINE SPECIAL</u>		<u>DESSERT SPECIAL</u>	
VALPOLICELLA Ripasso Superiore Veneto 2013	18	Profiteroles with Hazelnut or Pistachio Gelato	12
ROSE', Infinité, Provence, France 2016	14	Panna Cotta w/ Fresh Blueberry Sauce	12
MERLOT, Lieb Cellars, Reserve 2015	16	Strawberry Shortcake	12
NEBBIOLO, Marchesi di Barolo 2012	15		

July 18, 2018