



ZUPPA DEL GIORNO Lentil, Minestrone or Cheese Tortellini In Broth	14	RAVIOLI DI GRANCHIO Crabmeat Filled Ravioli, Creamy Lemon Parmesan Sauce	28
INSALATA DI CAVOLETTI Shaved Brussels Sprouts Salad, Pecorino Cheese, Shaved Granny Smith Apple	18	PAPPARDELLE AL RAGU DI CINGHIALE Home Made Pappardelle with wild Boar Ragù	28
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Caponata	20	CAPELANTE Sea Scallops, Brussels Sprouts, Red Pepper & Bacon.	36
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Caper Sauce.	22	BRANZINO Grilled Fillet of Mediterranean Branzino, Artichokes, Fava Beans & Green Peas.	34
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, Shrimp, Calamari, Scallops, Rucola & Wine Vinegar Emulsion.	24	PESCE SPADA LIVORNESE Grilled Fillet of Local Swordfish Tomatoes ,Olives, & Sautéed Spinach	38
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in The Style of the Roman Jews	20	COSCE DI POLLO Grilled Marinated Boneless Chicken Thighs, Sauteed Broccoli Rabe	28
COZZE Maine Mussels, White Wine, Borlotti Beans, Cherry Tomatoes	20	COSTOLETTA MILANESE Pounded & Breaded Veal Chop, Arugula, Tomato, Cucumber & Onion Salad, Basil Dressing	46
FEGATINI TOSCANA Tuscan Style Chicken Livers, Sautéed Onions, Soft Aromatic Polenta	18	AGNELLO SCOTTADITO Grilled Lamb Chops, Broccoli Rabe, Roasted Potatoes	48
<u>WINE SPECIAL</u>		<u>DESSERT SPECIAL</u>	
Verdicchio, Bruni 54 , Marche, 2015	14	Profiteroles with Hazelnut or Pistachio Gelato	12
Valpolicella Ripasso Superiore Veneto 2013	18	Strawberry Shortcake	12
ROSE', Infinité, Provence, France 2016	14	Panna Cotta w/ Strawberry Sauce	12
Cappezana, Carmignano, 2012	20		

March 21, 2018