



SPECIALS



ASSAGGI / ANTIPASTI

- Imported Fresh Burrata Tomato Bruschetta / Roasted Peppers / Mix Greens . . . \$24
Grilled Octopus . . . \$18
Stuffed Artichoke with Pecorino Cheese & Breadcrumbs . . . \$12
Half Dozen Fresh Maine Oysters (Baked or Raw) . . . \$14

SOUP

- Shrimp Bisque . . . \$6

RISOTTO

- Spinach, Shrimp, Crab Meat, Scallops & Lemon Zest . . . \$29

PASTA

- Homemade Gnocchi with Green Peas, Beef, Veal Brasato in Vodka Sauce . . . \$29

CARNE (MEAT)

All Meats served with Grilled Truffle Polenta & Chef's Choice of Vegetable

- Prime Beef Tenderloin Marsala . . . \$29
Osso Buco—Braised Veal Shank in Red Wine Sauce . . . \$32
Veal Scallopini with Barese Sausage, Mushroom and Tomato Sauce . . . \$28
Beef Short Ribs . . . \$32
Grilled Lamb Chops served with Rapini & Tuscan Beans . . . \$39

PESCE (FISH)

*All Fish served with Risotto Special & Chef's Choice of Vegetable
(EVOO / Garlic / Lemon / Capers / Olives)*

- Whole Branzino (Mediterranean Sea Bass) . . . \$39
Orata (Sea Bream) . . . \$39
Filet of Red Snapper (Dentice) . . . \$34
Baccala (Cod) or Salmon . . . \$32
Oven Roasted Casserole with Potatoes, Olives, Peppers, Capers & Tomato Broth