SPECIALS

ASSAGGI / ANTIPASTI

Imported Fresh Burrata Tomato Bruschetta / Roasted Peppers / Mix Greens . . .**$25**

Grilled Octopus . . .**$18**

Stuffed Artichoke with Pecorino Cheese & Breadcrumbs . . .**$13**

Half Dozen Fresh Maine Oysters (Baked or Raw) . . .**$14**

SOUP

Lobster Bisque Mimosa Caviar . . .**$12**

RISOTTO

Sea Scallops, Pomegranate, White Asparagus & Speck . . .**$30**

PASTA

Caponi Tagliolini Brasato

with Lobster Ragu . . .**$29** *with Beef/Veal Brasato* . . .**$26**

CARNE (MEAT)

All Meats served with Brasato & Chef's Choice of Vegetable

12 oz. Prime Ribeye Steak & 8 oz. Lobster Tail . . .**$51**

Grilled Lamb Chops served with Rapini, Tuscan Beans & Potatoes . . .**$39**

Osso Buco—Braised Veal Shank in Red Wine Sauce . . .**$32**

Beef Short Ribs . . .**$32**

Veal Scallopini Marsala . . .**$29**

PESCE (FISH)

All Fish served with Risotto Special & Chef's Choice of Vegetable
(EVOO / Garlic / Lemon / Shitake Mushrooms)

Chilean Sea Bass . . .**$41**

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

DESSERTS

Served with Spumoni

Homemade Mimosa Cake **. . .$10**

Chocolate Lava Cake **. . .$10**