

VITELLO E FAGIOLI 29.00

(Thin sliced loin of veal topped w/ beans, scallions, fr. oregano)

VEGETALI ALLA GRIGLIA 24.00

(Grilled seasonal vegetables)

PANZANELLA 22.00

(Bread, cucumbers, scallions, onions, tomatoes & red wine vinegar)

CALAMARI ALLA GRIGLIA 29.00

(Grilled squid, lightly breaded, chopped tomatoes)

VONGOLE AL PESTO E POMODORO 28.00

(Manila clams in a pesto & tom. sauce)

BUCATINI COL GUANCIALE 44.00

(Thick spaghetti w/ guanciale, pancetta, bl pepper, pecorino ch)

TAGLIOLINI AL LIMONE E RICOTTA 43.00

(Homemade pasta, lemon sauce, limoncello, ricotta, parsley)

CAVATELLI AL TONNO 45.00

(Homemade pasta w/ lightly seared tuna, capers, olives, chopped tom.)

PAPPARDELLE ALLA BUTTERA 46.00

(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

RAVIOLI BURRO SALVIA 43.00

(Homemade spinach & ricotta cheese ravioli w/ butter, sage, touch of cream)

RISOTTO DEL GIORNO 46.00

(Long cooked Arborio rice of the day)

PETTO DI POLLO LIMONE E SALVIA 49.00

(Boneless chicken breast in a ww, lemon, sage sauce)

COSTOLETTE D'AGNELLO SCOTTADITO 69.00

(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 44.00

(Calf's liver sautéed with brown butter & sage)

FILETTO TUTTO PEPE 66.00

(Grilled filet mignon, finish with peppercorn cream sauce)

SCALOPPINE ALLE ERBE FRESCHE 56.00

(Veal medallions sauteed w. white wine & fresh herbs)

SALMONE ARTICO ARROSTO 48.00

(Roasted Artic char w/ spinach)

HALIBUT OREGANATA 56.00

(Filet of halibut in a ww, lemon, breadcrumbs)

INSALATA D' AVOCADO 29.00

(Frisee salad topped w/ avocado & white anchovies)

INSALATA PRIMAVERA 28.00

(Kale, parsley, thin sliced fennel, strawberries, oranges, olive oil, lemon)

INSALATA MINIERI 29.00

(Chopped salad, parm cheese, mushrooms, beans, onions)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*