

CALAMARI ALLA GRIGLIA 25.00

(Grilled squid served w/ chopped tomatoes)

RIBOLLITA 24.00

(Broth less vegetables stew)

BRESAOLA CON BROCCOLETTI 26.00

(Air cured beef & sauteed broccoli rabe)

INSALATA DI BARBABIETOLE 23.00

(Beets salad w/ horseradish dressing)

ASPARAGI ALLA MILANESE 24.00

(Steam asparagus w/ butter, hardboiled egg & cheese)

BRUSCHETTA CON PECORINO E PERE 22.00

(Crostini, pecorino cheese, pear, honey over salad)

TAGLIOLINI ALLA RICOTTA E LIMONE 39.00

(Homemade pasta w/ ricotta cheese & lemon zest)

RIGATONI ALLO STRACOTTO 38.00

(Rigatoni pasta w/ pot roast & tomato sauce)

RAVIOLI DI ZUCCA CON BURRO E SALVIA 41.00

(Homemade pumpkin ravioli w/ butter & sage)

PAPPARDELLE ALLA BUTTERA 39.00

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

TAGLIOLINI NERI ALLE VONGOLE E CARCIOFI 41.00

(Homemade black ink pasta w/ clams, artichokes & ww sauce)

RISOTTO AI FRUTTI DI BOSCO 39.00

(Long cooked rice w/ seasonal vegetables & walnuts)

POLLO ARROSTO CON PATATE 47.00

(Organic chicken w/ rosemary, lemon, garlic, thyme served w/ potatoes)

COSTOLETTE D'AGNELLO SCOTTADITO 69.00

(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 42.00

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

FILETTO AL TUTTO PEPE 65.00

(Grilled filet mignon, finish w/ pepper corn cream sauce)

STRACOTTO ALLA FIORENTINA 43.00

(Tuscan pot roast w/ potatoes)

SALMONE ALLA MOSTARDA 47.00

(Grilled salmon w/ mustard cream sauce served w/ spinach & roasted potatoes)

SCAMPI CON SPINACI E POMODORI 45.00

(Shrimp sautéed w/ spinach & cherry tom)

CAPESANTE GRIGLIA CON SPINACI 43.00

(Charcoal grilled sea scallops over baby spinach)

INSALATA DI ZUCCHINE 24.00

(Zucchini ribbons, olives, cheese)

INSALATA DI CAVOLO NERO 26.00

(Kale, parm cheese, hazelnut, br crumbs, lemon dressing)

INSALATA MINIERI 28.00

(Chopped salad, parm ch, mushroom, beans, onions)

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