

TORTINO DI MELANZANE 29.00
(Eggplant/ tom. sauce, egg, cooked in a crock)

RIBOLLITA 26.00
(Long cooked vegetables w/ no broth)

INSALATA DI SPINACI E CAPELANTE 31.00
(Charcoal grilled sea scallops over baby spinach)

CALAMARI ALLA GRIGLIA 28.00
(Grilled squid, lightly breaded, chopped tomatoes)

VONGOLE CON PESTO E POMODORO 33.00
(White Manilla clams in a pesto & tomato sauce)

RAVIOLI DI ZUCCA CON BURRO E SALVIA 43.00
(Homemade pumpkin & ricotta ravioli w/ butter, sage sauce)

PENNE AGNELLO E CARCIOFI 45.00
Penne pasta w/ lamb stew, fresh artichoke, ww)

TROFIE ALLA GROSSETANA 39.00
(Trofie pasta w/ black olives, eggplant, mushrooms, tom. sauce)

PAPPARDELLE ALLA BUTTERA 46.00
(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

PACCHERI CON FUNGHI MANTECATI 42.00
(Large tubular pasta w/ wild mushrooms, garlic, olive oil, touch of cream)

GNOCCHI CON CASTAGNE 44.00
(Potato dumplings w/ chestnuts, porcini mushrooms & port wine)

RISOTTO DEL GIORNO 45.00
(Long cooked Arborio rice of the day)

POLLO LIMONGIANO 46.00
(Boneless chicken breast in a ww, lemon sauce, parm. cheese)

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 72.00
(Grilled filet mignon, finish with peppercorn cream sauce)

SCALOPPINE AL BALSAMICO 54.00
(Veal medallions sauteed in a balsamic reduction)

MERLUZZO MARECHIARO 47.00
(Cod fish w/ mussels, ww, tomato, oregano)

SALMONE ARROSTO 48.00
(Roasted salmon server w/ roasted potatoes & spinach)

INSALATA DI BARBABIETOLE 27.00
(Roasted beets, walnuts, horse radish dressing)

INSALATA DI CAVOLO NERO 28.00
(Kale, endive, parmigiano, hazelnuts, bread cr., lemon dressing)

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.*