

VONGOLE AL PESTO E POMODORO 27.00
(White Manila clams in a pesto & tom. sauce)

VEGETALI ALLA GRIGLIA 23.00
(Grilled seasonal vegetables)

ASPARAGI ALLA MILANESE 26.00
(Steam asparagus w/ cheese, eggs & brown butter)

CARPACCIO DI SALMONE 32.00
(Smoked salmon w/ mache salad, red onions & capers)

INSALATA DI BARBABIETOLE 21.00
(Beets salad w/ walnuts, horseradish dressing over arugula)

PENNE AL SALMONE AFFUMICATO 38.00
(Penne pasta w/ smoked salmon in a brandy cream sauce)

SPAGHETTI INTEGRALI ALL' ORTOLANA 31.00
(Whole wheat spaghetti w/ vegetables, garlic, olive oil)

RAVIOLI AL BURRO E SALVIA 42.00
(Homemade spinach & ricotta chz ravioli w/ butter & sage)

PAPPARDELLE ALLA BUTTERA 43.00
(Homemade pasta w/crumbled sausage, peas, tom, cream)

FETTUCINE AI FUNGHI MANTECATI 38.00
(Homemade pasta w/ mushrooms, fresh basil, garlic & touch of cream)

RISOTTO ALLA FIORENTINA 45.00
(Long cooked rice w/ spinach & fresh mint)

PETTO DI POLLO CON CARCIOFI 47.00
(Sauteed chicken breast w/ ww & artichokes)

COSTOLETTE D'AGNELLO SCOTTADITO 71.00
(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 42.00
(Calf's liver sautéed with brown butter & sage)

SCALOPPINE AI FUNGHI E OLIO AL TARTUFO 46.00
(Veal medallions w/ mushrooms, white truffle oil, touch of cream)

FILETTO TUTTO PEPE 64.00
(Filet mignon w/ pepper corn cream sauce)

BRANZINO ARROSTO 49.00
(Roasted Mediterranean sea bass then fileted)

CAPESANTE ALLA BRACE CON SPINACI 43.00
(Charcoal grilled sea scallops over fresh baby spinach)

LATTUGHINA VERDE ALL'OLIO E LIMONE 24.00
(Bibb lettuce w/ olive oil & lemon)

INSALATA PRIMAVERA 27.00
(Baby spinach, strawberries, orange, fennel & walnuts w/ orange-lemon dressing)

INSALATA MINIERI 29.00
(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.*