

CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO 33.00
(Sliced raw filet mignon w/ arugula & parm. cheese)

COZZE E VONGOLE AL VINO BIANCO 29.00
(Mussels & clams w/ white wine & garlic)

ASPARAGI CON POLPA DI GRANCHIO 31.00
(Grilled asparagus w/ sautéed crab meat & saffron vinaigrette)

INSALATA DI SPINACI E CAPESANTE 28.00
(Charcoal grilled sea scallops over baby spinach)

SEGATO DI CARCIOFI 27.00
(Sliced raw artichoke salad w/ lemon & pepper)

SPAGHETTI INTEGRALI ALL' ORTOLANA 41.00
(Whole wheat spaghetti w/ vegetables, garlic, olive oil)

FARFALLE ALLA CHECCA 43.00
(Bowtie pasta with chopped tomato, basil, fresh moz)

RIGATONI ALLA STRACOTTO 44.00
(Rigatoni pasta w/ pot roast & tomato sauce)

PAPPARDELLE ALLA BUTTERA 45.00
(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

RAVIOLI AL SALMONE AFFUMICATO 47.00
(Homemade spinach & ricotta cheese ravioli w/ smoked salmon in a brandy cream sauce)

RISOTTO AI FRUTTI DI MARE 48.00
(Arborio rice w/ seasonal seafood in a tomato sauce)

POLLETTO ALLA PAESANA 49.00
(Butterfly free range chicken in a balsamic vinegar reduction)

COSTOLETTE D'AGNELLO SCOTTADITO 68.00
(Broiled rack of lamb marinated with fresh herbs)

FEGATO ALLA SALVIA 43.00
(Calf's liver sautéed with brown butter & sage)

FILETTO TUTTO PEPE 66.00
(Grilled filet mignon, finish with peppercorn cream sauce)

INVOLTINO DI VITELLO CON MARSALA 52.00
(Veal w/ spinach, raising, sun dried tom. in a marsala sauce)

FILETTO DI SOGLIOLA ALLA MUGNAIA 48.00
(Filet of sole in lemon, white wine & caper sauce)

SCAMPI SPINACI E POMODORO 49.00
(Tiger shrimp sauteed w/ cherry tom, ww served w/ spinach)

INSALATA CAVOLO NERO 29.00
(Kale, parm cheese, hazelnut, breadcrumbs, lemon dressing)

INSALATA DI ZUCCHINE 28.00
(Zucchini ribbons w/ black olives, breadcrumbs, parm. cheese)

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.*