

TORTINO DI MELANZANE 28.00
(Eggplant, cheese, tomato, egg in a crock)

CALAMARI ALLA GRIGLIA 27.00
(Grilled squid, lightly breaded, chopped tom.)

INSALATA DI BARBABIETOLE 27.00
(Roasted beets w/ horse radish dressing)

FUNGHI MISTI E RUCOLA 27.00
(Grilled mushrooms over arugula salad)

VONGOLE CON PESTO E POMODORO 29.00
(Manila clams in a pesto & tomato sauce)

ZUPPA DEL GIORNO P/A
(Soup of the day)

PENNE VITELLO E SALVIA 45.00
(Penne pasta w/ ground veal & sage)

RAVIOLI DI FUNGHI CON PANCETTA 44.00
(Mushroom filled ravioli in a cream sauce & Italian bacon)

STROZZAPRETI AL POMODORO E BASILICO 42.00
(Homemade spinach dumplings in a tom. & fresh basil)

PAPPARDELLE ALLA BUTTERA 44.00
(Homemade pasta w/crumbled sausage, peas, tom, touch of cream)

SPAGHETTI CON BROCCOLI E RADICCHIO 41.00
(Spaghetti with broccoli rabe & radicchio, garlic, olive oil)

RISOTTO DEL GIORNO P/A
(Risotto of the day)

POLLETTO ALLA DIAVOLA 49.00
(Butterflied free-range chicken w/ crushed red pepper)

COSTOLETTE D'AGNELLO SCOTTADITO 67.00
(Broiled rack of lamb marinated with fresh herbs)

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

FILETTO TUTTO PEPE 65.00
(Grilled filet mignon, finish with peppercorn cream sauce)

POLLO SALTIMBOCCA 48.00
(Breast of chicken w/ prosciutto, pan sautéed w/ white wine & sage)

SPADA ALLA BRACE 49.00
(Charcoal grilled sword fish)

CERNIA ALLA LIVORNESE 48.00
(Fillet of grouper w/ tom. sauce, black olives, capers)

LATTUGA ALLA GRIGLIA CON CIPOLLE 27.00
(Grilled Romain lettuce w/ shallot dressing)

PUNTARELLE CON SALSA DI ALICI 28.00
(Wild Italian chicory in a garlic anchovies dressing)

INSALATA MINIERI 29.00
(Chopped salad, parm ch, mushrooms, beans, onions)

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