

ASPARAGI ALLA MILANESE 25.00
(Steam asparagus w/ cheese, eggs & brown butter)

INSALATA DI BARBABIETOLE 26.00
(Beets salad w/ walnuts, horseradish dressing over arugula)

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

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

RIBOLLITA 24.00
(Long cooked vegetables, beans, chz)

FETTUCCHINE VERDI CON GRANCHI E RADICCHIO 47.00
(Homemade green fettuccine w/ crab meat, radicchio, garlic, olive oil)

TAGLIOLINI AL LIMONE E RICOTTA 45.00
(Homemade pasta, lemon sauce, limoncello, ricotta, parsley)

CAVATELLI CON CACIO E PEPE 44.00
(Homemade pasta w/ pecorino chz, pepper sauce)

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

RAVIOLI AL POMODORO E BASILICO 43.00
(Homemade spinach & ricotta cheese ravioli w/ tom. sauce & fresh basil)

RISOTTO DEL GIORNO P/A
(Long cooked arborio rice of the day)

POLLETTO ALLA PAESANA 46.00
(Roasted butterfly free range chicken in a balsamic reduction & thyme)

COSTOLETTE D'AGNELLO SCOTTADITO 69.00
(Broiled rack of lamb marinated w/ fresh herbs)

FEGATO ALLA SALVIA 44.00
(Calf's liver sautéed w/ brown butter & sage)

FILETTO TUTTO PEPE 72.00
(Grilled filet mignon, finish in a peppercorn cream sauce)

SCALOPPINE SALTIMBOCCA 55.00
(Veal medallions topped w/ prosciutto & sage sauteed, ww sauce)

SPADA ALLA BRACE 47.00
(Charcoal grilled sword fish w/ garlic, lemon & herbs)

SCAMPI DEL PESCATORE 48.00
(Tiger shrimp, Manila clams, oregano, tom. sauce)

INSALATA D' AVOCADO 27.00
(Frisee salad topped w/ avocado & white anchovies)

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.*