

**CARPACCIO DI SALMONE 29.00**  
*(Smoked salmon w/mache salad, onions, capers)*

**RIBOLLITA 21.00**  
*(Long cooked vegetables)*

**CALAMARI ALLA GRIGLIA 26.00**  
*(Grilled squid served w/ chopped tomatoes)*

**CAPESANTE AL VINO BIANCO 25.00**  
*(Sea scallops, ww, pancetta, garlic, lemon, parsley)*

**VEGETALI ALLA GRIGLIA 23.00**  
*(Grilled seasonal vegetables)*

**BUCATINI CACIO E PEPE 34.00**  
*(Thick spaghetti w/ pepper sauce & pecorino ch.)*

**GNOCCHI CON CASTAGNE 36.00**  
*(Homemade potato dumplings w/ chestnuts & port wine sauce)*

**FARFALLE AL TONNO 37.00**  
*(Bowtie pasta w/lightly seared tuna, onions, capers, fennel, olives)*

**PAPPARDELLE ALLA BUTTERA 39.00**  
*(Homemade pasta w/crumbled sausage, peas, tom, cream)*

**RAVIOLI DI ZUCCA 38.00**  
*(Homemade pumpkin ravioli w/ butter & sage sauce)*

**RISOTTO AL GORGONZOLA CON PERE E NOCI 37.00**  
*(Long cooked rice w/ gorgonzola ch. pear & nuts)*

**POLLO CON FONTINA E PROSCIUTTO 46.00**  
*(Chicken breast w/Italian ham, fontina ch, ww)*

**STRACOTTO ALLA FIORENTINA 43.00**  
*(Tuscan pot roast w/ potatoes)*

**COSTOLETTE D'AGNELLO SCOTTADITO 64.00**  
*(Broiled rack of lamb marinated with fresh herbs)*

**FEGATO ALLA SALVIA 39.00**  
*(Calf's liver sautéed with brown butter & sage)*

**FILETTO AL TUTTO PEPE 58.00**  
*(Grilled filet mignon, finish with garlic cream sauce)*

**SCAMPI CON SPINACI E POMODORI 43.00**  
*(Sautéed shrimp w/ cherry tomatoes, spinach, ww)*

**MERLUZZO MARECHIARO 42.00**  
*(Cod fish w/ mussels, ww, tomato sauce & oregano)*

**INSALATA D' AVOCADO 26.00**  
*(Frisee salad w/ avocado & white anchovies)*

**INSALATA DI BARBABIETOLE 25.00**  
*(Beets salad w/ onions, horseradish sauce)*

**INSALATA MINIERI 28.00**  
*(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.*