

## DAILY SPECIALS MENU.

**Italian Broccoli Rabe — 8**

Sautéed with garlic.

**Sautéed Spinach — 7**

Garlic, sea salt bread crumbs.

**Italian Wedding Soup — 11**

Classic chicken broth with little meatballs, escarole, pasta & Romano cheese.

**A Couple Meatballs — 11**

Served with Sunday sauce.

**Dessert — 9**

Tuscan Sheep's milk Ricotta, Local Honey, berries, with a lemon caramel.

**Green Beans — 6**

Skinny green beans, sea salt, butter.

## PASTA MADE IN HOUSE

**Imported Cuttle Fish Aioli — 28**

Fresh Sepia (Calamari like) are pan seared with hot Calabrian chili's, Olive oil, basil, white wine over Black linguini.

**Tuna Bolognese — 22**

Fresh ground yellow tail, in a red sauce tossed in spaghettini.

**Spaghettini ai Fegatini di Pollo — 22**

Organic Jidori farm chicken livers, green beans, apple smoked bacon, wild mushrooms in a wine & tomato sauce.

## MEATS & SEAFOOD

**\*Prime New York Steak**

Center cut marbled beef seasoned to perfection. With Bone marrow butter & wild mushrooms. "No well done, order Chicken"

**Jidori Farm Chicken Cacciatore — 28**

Cooked in our red hunters sauce w/ mushrooms & peppers.

**\*Veal Chop Tartufo — 48**

Nice thick seasoned Chop w/ Organic wild mushrooms, house pancetta, & brandy, truffle cream sauce.

## CHEFS TABLE

~ Seven Course Chefs Tasting Menu - \$75 - Wine Pairing starts at \$25 ~

*\*Consuming raw or undercooked meat eggs may increase your risk of food-borne illness, especially if you have certain health conditions.*