

EASTER 2019

Appetizers

PUREED ROASTED VEGETABLE SOUP	14
Carrots, Sweet Potato and Parsnips	
PASTA FAGIOLI SOUP	14
White Beans, Prosciutto, Pasta, Chicken Stock	
WARM GOAT CHEESE	18
Arugula, Candied Walnuts, Golden Raisins, Lemon	
GRILLED ASPARAGUS WRAPPED IN PROSCIUTTO	20
Tomatoes and Marsala Wine reduction	
CAESAR SALAD	16
Traditional Dressing, Sundried Tomatoes. Add Prosciutto +5	
MISTO SALAD	18
Tomato, Black Olive, Capers, Cucumber, Mozzarella	
MEDITERRANEAN FARRO SALAD	20
Tomato, String Beans, Roasted Pepper, Fresh Mozzarella	
FRITTO	18
Parmesan Crusted Calamari, Zucchini, Shrimp	
BLACK TRUFFLE SALMON TARTARE	24
Avocado, Arugula and Hand Cut Potato Chips	
BUFFALO MOZZARELLA	20
Organic Tomatoes, Sea Salt, Olive Oil, Basil	

Brunch Items

BACON BOURBON PANCAKES	18
with Maple Syrup	
EGGS BENEDICT	21
Italian Ham, Hollandaise	
EGGS IMPERIAL	22
Poached Eggs Served over Crab Cakes and English Muffin with Hollandaise	
SMOKED SALMON OMELETTE	22
Caramelized Onions and Cream Cheese	
GOAT CHEESE OMELETTE	22
Sundried Tomatoes, Spinach	
FRITTATA	21
Zucchini, Broccoli, Tomatoes, Mozzarella	
GRILLED SHRIMP	30
Heart of Palm, Romaine, Avocado, Corn, Tomatoes, Shaved Parmigiano	
PAN ROASTED SALMON	30
Arugula, Orange, Capers, Red Onions, Dried Cranberries	

Pasta

LINGUINE VONGOLE	29
New Zealand Baby Clams, Choice of Red or White Sauce	
HOUSE-MADE GNOCCHI	26
Tomato, Basil, Fresh Mozzarella	
WILD MUSHROOM RAVIOLI	26
Spinach, Sundried Tomatoes, Truffle White Wine	
ORECCHIETTE LOMBARDIA	27
Sausage, Spinach, Fresh Mozzarella, Tomatoes	
SHRIMP PENNE	28
Local Corn, Tomatoes and Pesto Cream	
LINGUINE AMALFI	26
Tomato, Black Olive, Fresh Mozzarella, Capers, Garlic and Oil	
BLACK TRUFFLE TRENETTE	40
Fresh Truffles Shaved Over Trenette with Light Butter Sauce	

Entrées

ROASTED GIANNONE CHICKEN	32
Herbed Lemon and Roasted Fingerling Potatoes	
CHICKEN MILANESE	30
Arugula, Tomatoes, Black Olives, Fingerling Potatoes	
ORGANIC CHICKEN PARMIGIANA	30
Linguine Aglio e Olio	
AGNELLO SCOTTADITO	42
Lamb Chops, Brandy Peppercorn Sauce, Potatoes	
FILET MIGNON	44
9oz Filet Served with French Fries and Arugula	
VEAL ROMA	35
Milk Fed Veal Encrusted in Aged Parmesan, Lemon, Capers, Spinach	
ROASTED WHOLE BRANZINO	38
Mediterranean Sea Bass, Broccoli Rabe	
TILAPIA FRANCESE	30
Capers, White Wine, Market Vegetable Rice	