



LUNCH

STARTERS

CAPRESE	14
fresh tomato & mozzarella with basil	
CHARCUTERIE & CHEESE PLATE	18
chef's selections of cured meats & cheeses	
POLENTA CON FUNGHI	12
soft polenta, wild mushroom mix, truffle oil drizzle	
TUNA TARTARE *	18
avocado salad & fresh wasabi mayo drizzle	
FRITTO DI CARCIOFINI	14
sautéed baby artichokes & basil pesto	
ARANCINI	12
mushroom rice balls with truffle aioli	
CLAMS WITH PANCETTA/GARLIC	14
half dozen	
POLPO	17
octopus, chickpeas, grape tomatoes & fennel	
BURRATA	15
heirloom tomatoes & crispy kale	

SALADS

ARUGULA	12
cherry tomatoes & citrus vinaigrette with parmigiano or goat cheese +2	
INSALATA AUTUNNO	14
beets, baby kale, robiola, pear & pistacchio	
COBB SALAD	15
baby spinach, baby carrots, egg, avocado, tomato, ham & grilled chicken	
INSALATA CON TONNO *	18
seared yellow fin tuna, radicchio, bib lettuce, avocado, ginger/mango vinaigrette	
CAESAR	12
shaved parmigiano & homemade croutons	

add to any salad

Chicken 8

Shrimp 9

Salmon 10

MEATS

POLLO ALLA PARMIGIANA 19
spaghetti pomodoro

POLLO ALLA FRANCESE 18
jasmin rice & haricot vert

1/2 BELL & EVANS CHICKEN OVEN ROASTED 28
roasted potatoes, lemon/rosemary sauce, french string beans

GRILLED SIRLOIN BURGER * 19
swiss, tomato, sautéed onion, arugula, herbed fries

DOUBLE CUT PORK CHOP 38
cipolline, tuscan potatoes, artichokes, truffle oil

ANATRA 29
duck breast, wild rice, tart cherry sauce, fava, turnip & baby spinach

PRIME CUTS

Served With Herbed Shoestring Fries

10oz. FLAT IRON STEAK* 32

16oz. SIRLOIN STEAK* 46

10oz. FILET MIGNON* 44

18oz. RIB EYE STEAK* 50

*served with a trio of:
salsa verde | truffle butter | peppercorn sauce*

PASTAS

AGNOLOTTI DI ZUCCA	18
pumpkin ravioli, sage, amaretti, parmigiano	
BUCATINI BOLOGNESE	19
nonna alba's bolognese sauce	
SPAGHETTI VONGOLE E PANCETTA	20
pancetta, clams, roasted garlic, habanero chile	
LINGUINE NERI CON GAMBERI	22
black linguine, spicy san Marzano tomato sauce & tiger shrimp	
RISOTTO CON FUNGHI	19
arborio rice, mix mushrooms, black truffle butter & parmigiano	
FARROTTO AUTUNNALE	18
farro butternut squash, portobello, kale, chesnut & pomegranate "risotto style"	

FISH

OYSTERS *	18
half dozen lucky limes	
SHRIMP COCKTAIL	16
half dozen	
LITTLE NECK CLAMS *	14
half dozen	
SALMONE SCOZZESE	28
organic salmon, root vegetable, horseradish cream sauce & baby spinach	
BRANZINO	29
lemon caper sauce, jasmine rice & french string beans	
SHRIMP & ARTICHOKES	25
basil pesto, jasmine rice & french string beans	

SIDES

SAUTEED SPINACH	8
ASPARAGUS	
HARICOT VERT	
ROASTED CIPOLLINI	
MUSHROOM TRIFOLATI	

ROSEMARY ROASTED POTATOES	7
HERBED FRENCH FRIES	
SWEET POTATO FRIES	
JASMINE RICE	
WILD RICE	

** This menu item can be cooked to order. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy or any dietary restriction.*