

Seasonal Features

Limited availability, please check with your server

Antipasta

Appetizer

Fig & Prosciutto Flatbread

Our brick oven flatbread topped with fig preserves, fresh mozzarella, Prosciutto, arugula, balsamic glaze and shaved parmesan...10

Entrees

Veal Ravioli

House-made ravioli filled with veal ragu and ricotta, served with a truffled wild mushroom sauce, asparagus tips and toasted pine nuts...24

Sole en Cartoccio

Atlantic sole filet baked in parchment with sautéed onions and fennel, grape tomatoes, white wine, lemon and fresh herbs, served with creamy crabmeat polenta...24

Pork Osso Bucco

Pork shank braised in red wine and aromatic vegetables, served with an orange cranberry gremolata, Yukon Gold garlic mashed potatoes and our fresh vegetable medley...26

Dolce

Dessert

Poached Pear

D'Anjou pear poached in Primitivo wine, served with mascarpone cream, honey balsamic glaze and crushed biscotti...7

An 18% gratuity is suggested for parties of 6 or more.
A Caesar Salad may be substituted for our house salad or soup for \$2.
Whole wheat or gluten free penne pasta may be substituted for \$2