

## Seasonal Features

*Limited availability, please check with your server*

### Antipasta

*Appetizer*

#### Mozzarella di Bufala Caprese

*Fresh buffalo mozzarella, heirloom tomatoes,  
prosciutto di parma, 15 year balsamic...12*

### Entrees

#### Grouper & Shrimp

*Grouper filet and jumbo shrimp sautéed with fresh vegetables and farfalle pasta,  
finished with a sauce of capers, white wine, lemon and fresh herbs...24*

#### Pork Rولاتini

*Pork scaloppini rolled with fontina cheese, baby spinach,  
pine nuts and raisins, panko breaded and pan fried, served with  
Yukon gold mashed potatoes and a truffled wild mushroom sauce...23*

#### Chicken & Risotto

*French cut skin-on chicken breasts marinated in olive oil, garlic, rosemary  
and lemon, oven roasted and served over risotto simmered with  
pancetta, roasted red peppers and summer corn...23*

### Dolce

*Dessert*

#### Spumoni

*Traditional Neapolitan blend of  
cherry, pistachio and chocolate ice cream...5*

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