



ZUPPA DEL GIORNO Pasta Fagioli or Tortellini Soup	14	RAVIOLI PERA E TALEGGIO Home Made Ravioli Filled with Roasted Pears & Taleggio Cheese in a Light Butter & Sage Sauce	28
INSALATA DI PUNTARELLE Roman Style Puntarelle Salad, Olive Oil, Vinegar, Garlic & Anchovies	18	PAPPARDELLE RAGU D'AGNELLO Home Made Pappardelle with Lamb Ragù & Porcini Mushrooms.	30
INSALATA DI MARE Seafood Salad, Shrimp, Octopus, Calamari, Rucola in Vinaigrette	24	SALMONE Grilled Fillet of Scottish Salmon with Asparagus in Dijon Sauce.	36
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers	22	IPPOGLOSSO LIVORNESE Seared Fillet of Halibut, Olives, Capers, Tomatoes, Sautéed String Beans	38
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Capers Sauce.	24	BRANZINO Grilled Fillet of Mediterranean Branzino, Artichokes, Fava Beans & Green Peas	34
PROSCIUTTO E FICHI Parma Prosciutto & Sweet Figs	18	COSCE DI POLLO ALLA GRIGLIA Grilled Marinated Boneless Chicken Thighs With Sautéed Broccoli Rabe	28
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in The Style of The Roman Jews.	20	BRASATO DI MANZO Braised Boneless Beef Short Ribs, Mashed Potatoes	38
FEGATINI ALLA TOSCANA Tuscan Style Chicken Livers, Sautéed Onions, Soft Aromatic Polenta	18	SALTIMBOCCA DI VITELLA Roman Style Veal Scaloppine, Sage, Prosciutto, White Wine Sauce, String Beans	36
<b><u>WINE SPECIALS</u></b>		<b><u>DESSERT SPECIALS</u></b>	
ROSÉ BREEZETTE, Cotes De Provence France 2017	15	Strawberry Shortcake	12
GRECO DI TUFO, Petilia Campagna 2017	15	Panna Cotta with Strawberry Sauce	12
VALPOLICELLA, Ripasso, Sacheta, Veneto 2016	18	Profiterole with Vanilla Ice Cream	12
DOLCETTO d'ALBA, Piedmont, Italy 2015	15		
COTES DU RHONE, Chateau De Montfrin, 2013	22		