



ZUPPA DEL GIORNO Lentil, Minestrone or Cheese Tortellini In Broth	14	RAVIOLI FAGIANO Pheasant Ravioli, Red Wine, Porcini Mushroom Sauce	28
INSALATA DI BUZZY Avocado, Roasted Beets, Green Peas, Heirloom Tomatoes, Arugula, Roasted Peppers	20	RAVIOLI DI GRANCHIO Crab Meat Filled Ravioli with Braised Leeks Sauce	28
CARCIOFI ALLA GIUDIA Twice Crisped Artichokes in The Style of the Roman Jews	20	PESCE SPADA LIVORNESE Grilled Fillet of Local Swordfish Tomatoes ,Olives, & Sautéed Spinach	38
VITELLO TONNATO Slices of Rare Roasted Veal in Tuna Caper Sauce.	22	BRANZINO Grilled Fillet of Mediterranean Branzino, Artichokes, Fava Beans, Green Peas.	34
BURRATA, PROSCIUTTO & CAPONATA Imported Burrata, Parma Prosciutto & Caponata	20	CAPELANTE Sea Scallops, Brussels Sprouts, Red Pepper, Bacon.	36
INSALATA DI MARE Seafood Salad, Shrimp, Calamari, Scallops, Rucola & Wine Vinegar Emulsion.	24	SALMONE Grilled Fillet of Scottish Salmon with Asparagus & Dijon Sauce.	36
INSALATA DI POLIPO Baby Octopus Salad with Diced Potatoes, Cherry Tomatoes, Black Olives, Freeze Salad	18	COSCE DI POLLO Grilled, Marinated Boneless Chicken Thighs, Fennel, Cucumbers, Tomatoes, Onions	28
PEPERONI RIPIENI AL FORNO Oven Roasted Stuffed Bell Pepper with Veal & Ricotta Served Over Tomato Coulies	18	STRACCETTI DI VITELLO AI FUNGHI Sautéed Thin Sliced Veal with Porcini Mushroom Sauce, Arugula & Truffle Oil	34
POLENTA E RAGU D'AGNELLO Aromatic Soft Polenta with Lamb & Mixed Mushrooms Ragù	18	TAGLIATA DI MANZO Grilled New York Strip Steak Served with Spinach & Roasted Potatoes	38
<u>WINE SPECIAL</u>		<u>DESSERT SPECIAL</u>	
VERDICCHIO, Bruni 54 , Marche, 2015	14	Profiteroles with Hazelnut or Pistachio Gelato	12
VALPOLICELLA Ripasso Superiore Veneto 2013	18	Strawberry Shortcake	12
ROSE', Infinie, Provence, France 2016	14	Panna Cotta w/ Fresh Strawberry Sauce	12
MERLOT , Lieb Cellars, Reserve 2015	16		

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