

Tonight's Specials



CHEF'S FEATURED FRESH PASTAS

FRESH SPINACH TAGLIATELLE

topped with:

Salmon morsels and shallots in a lobster bisque sauce

\$38

Forest mushrooms, lump crabmeat, fresh thyme,
preserved lemon, butter and white wine sauce

\$42

FRESH BLACK SQUID INK LINGUINE

topped with pan-seared large shrimp and scallops
in a spicy sauce of garlic, Calabrese peppers,
our marinara sauce and fresh basil

\$39

FRESH AGNOLOTTI STUFFED WITH BURRATA

Creamy gorgonzola sauce and chopped pistachio
with shaved parmegiano Reggiano cheese

\$32

Plum tomato, garlic and fresh basil sauce

\$28

FRESH RAVIOLI STUFFED WITH BRAISED SHORT-RIB

topped with a sauce of demi-glace, shallots,
touch of cream and shaved pecorino cheese

\$30

RISOTTO DI ARAGOSTA

imported Arborio rice sautéed and simmered with shallots,
saffron and fresh lobster meat in a light brandy cream sauce

\$45

BISTECCA AI PORCINI

12 oz Angus NY steak with a dried porcini mushroom rub,
pan-seared to your perfection, served over
sautéed spinach and roasted potatoes

\$44

FILETTO DI MANZO AI PORCINI

Angus filet mignon with a dried porcini mushroom rub,
pan-seared to your perfection, served over
sautéed spinach and roasted potatoes

\$48