

Speciale

“Omelet di Funghi”

Portabella, Shiitaki and Button Mushrooms
Tomatoes ♦ Red Onions ♦ Gorgonzola
Served with Potatoes ♦ Toast ♦ Fruit
12.5

“Insalata di Bistecca”

Chilled Seared New York Steak ♦ Grilled Asparagus
Butter Lettuce ♦ Tomato ♦ Pickled Shallots ♦ Anaheim Chili
Horseradish Dijon Vinaigrette
7 / 14

“Insalata dei Pesci”

Bluenose Bass
Artisan Lettuce ♦ Sliced Tomatoes ♦ Cucumbers
Avocado ♦ Kalamata Olives ♦ Caper Berries ♦ Champagne Vinaigrette
16

“Panino di Bistecca”

New York Steak Sandwich
Grilled Onions ♦ Fontina ♦ Toasted Ciabatta Bun
Choice of Mixed Green Salad or Fries
14

“Pizza di Pollo e Pistacchio”

Grilled Chicken ♦ Pistachio Pesto Sauce
Goat Cheese ♦ Buratta ♦ Arugula
(Thin Crust, No Tomato Sauce)
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“La Pizza di Funghi e Cipolle”

Shiitake Mushrooms ♦ Caramelized Onions ♦ Pecans
Dried Cranberries ♦ Gorgonzola ♦ Fontina ♦ Mozzarella ♦ Green Onions
(Thin Crust, No Tomato Sauce)
17 (Pers) 22 (Sm) 25 (Med) 31 (Lg) 35 (X-Lg)

“Fettuccine con Pancetta e Fave”

Mussels ♦ Pancetta ♦ Fava Beans ♦ Roasted Garlic Cloves
Red Onions ♦ Grappa ♦ Oregano ♦ Olive Oil
15.5

“Spigola Stile Asiatico”

Orange and Soy Bluenose Bass
Curry Sweet Potato Salad ♦ Arugula
23

“Gallina Gioco alla Griglia”

Grilled Cornish Game Hen
Applewood Bacon, Pine Nut and Arugula Stuffing
Asparagus ♦ Balsamic Glaze
23

*We are committed to supporting and serving organic or non-sprayed produce,
and meats that are free of growth hormones or antibiotics as much as availability allows.*

Methods of Payment: *Cash*, VISA, MasterCard, American Express, Discover
18% Service Charge on Parties of 7 or More