

Senza Glutine

Antipasti

Carpaccio*

Thin sliced raw beef with parmesan, capers, and extra virgin olive oil 17.50

Bean Soup

Hearty soup of cannellini beans, escarole and bacon 5.50

Insalate

Mixed Green Salad

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.00

Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze 10.00

Seafood Cobb Salad

Crab, rock shrimp, avocado, pancetta, egg, tomato, arugula, romaine, lemon vinaigrette and Dijon aioli 25.00

Entrata

Veal Marsala

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 33.00

Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 32.00

Veal Saltimboca

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 32.00

Cioppino*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 31.00

Risotto *Not available on Saturday*

Arborio rice with parmesan and exotic mushrooms 23.00

Shrimp Scampi

Jumbo shrimp with mushrooms, bell pepper, artichoke and red onion in garlic butter sauce 27.00

Sautéed Verlasso Salmon* *Served Medium*

Pancetta, pistachios, brown butter-orange vinaigrette and green beans 34.00

Seared Sea Scallops*

Brussels sprouts, pancetta, brown butter-white truffle oil vinaigrette 34.00

Sautéed Seasonal Fish with Crab*

Chef's choice of fresh fish sautéed and served with lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 42.00

Roasted Lamb Loin* *Served Medium Rare*

With brown butter white truffle oil vinaigrette, green beans, mushrooms, goat cheese, arugula and pine nuts 32.00

Center Cut Filet Mignon*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 42.00

Grilled Chicken with Gorgonzola

Antibiotic free breast with asparagus, mushrooms, pancetta and gorgonzola cream sauce 27.00

Contorni

Polenta

Fried Parmesan polenta with tomato basil sauce 4.50

Asparagus

With prosciutto, pine nuts and parmesan 6.00

Mushrooms

With sherry garlic butter 6.00

Brussels Sprouts

Balsamic glazed with bell peppers 5.50

Please notify your server if you have a gluten allergy

**Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*