



Fish

Branzino \$ 32

(Whole de-boned Mediterranean Seabass on parchment paper with porcini mushrooms and braised artichokes)

Fresh Cod \$ 27

(In a light soup with cherry tomatoes, chickpeas and rosemary)

Ahi Tuna \$ 28

(Seared tuna sliced on a bed of arugula salad with extra virgin olive oil, shallot and lemon dressing)

Salmon \$ 25

(Grilled Scottish salmon served with spinach)

Meat and Poultry

New York Steak \$ 32

(Grilled 14 oz. NY Steak served with roasted potatoes)

Filet Mignon \$ 35

(Pan roasted 10 oz. Beef tenderloin in a red wine and shallot sauce served with olive oil and green onion mashed potatoes)

Steak Salad \$ 30

(Thin slices of NY Steak sauteed with fresh arugula, sun dried tomatoes and shaved parmigiano cheese)

Bistecca \$ 39

(Grilled 20 oz. Bone in Prime Rib Eye Steak, served with grilled green onions)

Lamb "Casserole" \$ 32

(De-boned Rack of lamb with pecorino cheese and artichokes "Chef's Hometown recipe")

Polletto alla "Diavola" \$ 24

(Devil's Cornish chicken served with roasted potatoes)

Milanese \$ 39

(Breaded Veal chop topped with fresh arugula and cherry tomatoes)

Trippa \$ 24

(Roman style tripe with artichokes and pecorino cheese)

(Please be aware that substitutions may incur additional minor charges)