



## ***Pesci***

***Baccala' e ceci \$ 27.00***

*(Codfish and garbanzo bean in a cherry tomato sauce with rosemary)*

***Branzino al forno \$ 32.00***

*(Mediterranean seabass filled with porcini mushrooms served with braised artichokes)*

***Tonno scottato \$ 28.00***

*(Seared Ahi tuna sliced on a bed of arrugula with lemon and horseradish dressing)*

***Salmone alla griglia \$ 25.00***

*(Grilled wild salmon served with spinach)*

## ***Carni***

***Bistecca \$ 90.00 (Serves 2)***

*(36 oz. Angus Rib Eye steak, served with artichokes, porcini mushrooms and green onion)*

***Tagliata di manzo alla griglia \$ 32.00***

*(Grilled and sliced Prime N.Y. Steak served with roasted potatoes)*

***Filetto di manzo \$ 34.00***

*(10 oz. Filet mignon in a shallot and red wine sauce served with extra virgin olive oil mashed potatoes with green onion)*

***Straccetti di manzo \$ 30.00***

*(Shredded strips of beef sauteed with arrugula, sundried tomato and shaved parmigiano cheese)*

***Brasato di manzo \$ 27.00***

*(Braised beef served with extra virgin olive oil and green onion mashed potatoes)*

***Costoletta di vitello \$ 39.00***

*(Veal chop filled with smoked scamorza cheese and porcini mushrooms served with roasted potatoes)*

***Agnello "cacio e uovo" \$ 30.00***

*(De-Boned rack of lamb "Casserole" with artichokes, eggs and pecorino cheese "Abruzzese" style).*

***Petto di pollo alla griglia \$ 19.00***

*(Grilled chicken breast seasoned with herbs served with spinach)*

***Trippa alla "Romana" \$ 24.00***

*("Roman" style tripe with artichokes)*