

# specials

## appetizer

### FENNEL SALAD 14

dried cranberries, baby arugula, seasonal citrus,  
shaved parmigiana-reggiana

### BURRATA 16

lemon zest, walnuts, honey, extra virgin olive oil

### FRIED EGGPLANT STACK 16

fried eggplant, fresh mozzarella, whipped ricotta,  
san marzano tomato basil sauce

### CARCIOFI OREGANATA 22

imported long stem artichokes, herbed breadcrumb,  
lemon white wine butter sauce

### GRILLED OCTOPUS 22

baby arugula, tomato and onions, seasonal citrus

### ZUCCHINI FLOWERS 16

tempura battered, stuffed with ricotta & mozzarella,  
roasted garlic and cherry tomato coulis

## entrée

### SPICY CRAB PASTA 36

spaghetti all chitarra, san marzano tomato and  
blue crab sauce, calabrian chili, garlic and basil

### FLOUNDER FRANCESE 35

egg battered, pan fried, over sauteed spinach, lemon  
butter sauce

### STEAK PIZZAIOLA 58

16oz prime ribeye, sweet onions, oregano, garlic,  
mushroom, cherry tomato, san marzano tomato basil

## weekly

### *monday* STUFFED CHICKEN 29

panko crusted, parma prosciutto, mozzarella,  
wild mushroom

### *tuesday* MEAT LASAGNA 23

the old fashioned way

### *wednesday* BRAISED SHORT RIBS 32

au jus, yukon gold garlic mashed potato

### *thursday* SEAFOOD RISOTTO 36

clams, mussels, calamari, shrimp,  
scallops with light marinara

### *friday* LOBSTER FRA DIAVOLO 42

clams, mussels, spicy marinara, over linguini

### *saturday* SKIRT STEAK 35

our homemade marinate, garlic mashed potato,  
sautéed spinach

### *sunday* RIGATONI AND SUNDAY GRAVY 27

meatballs, sausage and braciola

