

# specials

## appetizer

### BUTTERNUT SQUASH SALAD 14

baby arugula, goat cheese, walnuts, seasonal citrus

### BURRATA 16

candied walnuts, pomegranate seeds, extra virgin olive oil

### FRIED BOCCONCINI 16

fresh mozzarella balls panko crusted, san marzano tomato basil, parmigiana reggiana

### GRILLED OCTOPUS 22

polenta, sauteed spinach, roasted cherry tomato

### ARANCINI 16

fried risotto balls, corn, smoked bacon, mozzarella, parmigiana crema

### WILD BOAR RIBS 22

peach apricot glaze, caramelized onions

## entrée

### SESAME CRUSTED AHI TUNA 38

seared tuna, served over shaved fennel, sweet onions and garlic, teryaki drizzle

### PORK CHOP VALDOSTANO 40

lightly breaded and stuffed with prosciutto and mozzarella, wild mushroom sauce

### POTATO GNOCCHI 29

sausage and fennel ragu, whipped ricotta

### 24oz COWBOY RIBEYE STEAK 69

24oz prime bone in ribeye, our housemade dry rub, roasted truffled potatoes and italaian hot peppers

## weekly

### *monday* STUFFED CHICKEN 31

panko crusted, parma prosciutto, mozzarella, wild mushroom

### *tuesday* MEAT LASAGNA 25

the old fashioned way

### *wednesday* BRAISED SHORT RIBS 35

au jus, yukon gold garlic mashed potato

### *thursday* SEAFOOD RISOTTO 39

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

### *friday* LOBSTER FRA DIAVOLO 42

clams, mussels, spicy marinara, over linguini

### *saturday* SKIRT STEAK 39

our homemade marinate, garlic mashed potato, sautéed spinach

### *sunday* RIGATONI AND SUNDAY GRAVY 27

meatballs, sausage and braciola

