

Specials

Puff Pastry, Melted Brie, Fig compote, candied walnuts 13
Organic Salad with Peaches, Strawberry, Almonds and Carrots 10.

Stuffed Zucchini Flowers 12.

Oysters 1.90 each

Prosciutto Figs & Goat Cheese 12.

Buffala Mozzarella and Prosciutto 14

ENTREE

Paccheri w/Artichokes, Fresh Tomato and Salmon 25

Beef Cannelloni w/Mushroom Sauce 20.

Braciola with Rigatoni 22.

Basil Orecchiette with Mussels and Black Olives 23

Veal Chop Potatoes and Broccoli Rabe 34

Chicken Scaparello on the Bone w/Sausage 24

Salmon wrapped with Speck, Fregola w/Corn Brodo &

Red Onion Pickels 26

Cod Fish Cassarola with Mussels and Clams 28

Dessert

Passito Dessert Wine, Hazelnut Gelato, Almond Biscotti 14

Join Us For
Tapas and Wine on the Patio
Augusts 13th
Capri Wine Dinner
August 24th