

Specials

Stuffed Zucchini flower 12

w/ricotta, prosciutto & mozzarella

Oyster on half Shell 1.90

Kale, Beets, Butternut Salad 10.

roasted sunflowers & goat cheese

Grilled fresh Portuguese Sardines 12

Lentil Soup with Escarole

or Vegetable

Soup cup 5. Bowl 7

Entrée

Linguini with Calamari, Octopus & Mussels 22

Lemon flavor Tagliolini with Shrimps, Zucchini Flower 22. Vermont Creamery Fraiche

Rigatoni w/Beef Braciole and Homemade

Meat Balls 22

Pan Seared Red Mullet 22

In Marechiaro Sauce & Escarole

Grass fed Ossobuco w/Rigatoni 30

Rack of Veal 24

with Red Wine Reduction

Fresh Calf Liver Veneziana 21

Grass-fed Sirloin Steak w/ Brandy &

Porcini Sauce 26

Prosecco Rose 11.

Sangria 10.

Gavi di Gavi Fontana Fredda 12.