

Dinner Specials

Fagoli with Mussels Soup cup 5 Bowl 8

Cream of Mushroom with truffle oil Soup cup 5 bowl 8

Bufala Mozzarella, Prociutto and Tomato 12

Stuffed Artichoke 10

Oyster on half shell 1.90pp

Baked with prosciutto 2.25pp

Entrée

Bucatini A'matricana 20

Black Linguini with Stuffed Calamari 25

Orecchiette Mussels & Sausage fresh
tomato, garlic, olive oil 19

Branzino 25

w/fregola, ramp pesto & roasted pumpkin

Filet Sole wine, lemon & Ramp Sauce 23.

Elk Ossobuco with Pappardelle 28

Beef Tenderloin Stew with Escarole &
Grilled Polenta 20

Grilled Veal Chop with Broccoli Rabe &
Roasted Potato 30

Organic Chicken Scarpariello on Bone
with Sausage 24.

Wine Specials

Shiraz Yangarra 2011 McLaren Valley 14

Dessert Special

Handmade Nocciola Gelato 7

Sfogliatelle 7

Lemon Sorbet 6