

# Specials

## ANTIPASTI

**COZZE AL VINO** 17.95  
*PEI mussels cooked in garlic white wine sauce, & garlic bread with mozzarella*

**BRESAOLA CARPACCIO** 17.95  
*Slices of dry-aged top round beef, arugula, onions, capers, mustard sauce & lemon*

## INSALATE E MINESTRE

**WEDGE SALAD** 13.95  
*Iceberg lettuce with cherry tomatoes, Applewood smoked bacon, gorgonzola dressing and topped with roasted bread crumbs*

**INSALATA DI BARBABIETOLE** 12.95  
*Oven roasted beets with feta cheese over baby spring mix & balsamic dressing*

## PASTA

**LASAGNE PASTICCIAE** 28.95  
*flat pasta layered with beef, pork, sausage, plum tomatoes, mushrooms, béchamel & parmesan, mozzarella, and ricotta cheeses*

**ARAGOSTA GAMBERONI BUCATINI** 39.95  
*Maine lobster tail & Mexican jumbo prawns served on bucatini pasta with garlic olive oil sauce and fresh tomatoes*

**LINGUINI ai FRUTTI di MARE MISTI** 33.95  
*small flat pasta filled with tomatoes, fresh fish, clams, jumbo shrimp in a lobster stock sauce*

## RISOTTO

**RISOTTO ALL ANATRA AFFUMICATA** 36.95  
*Carnaroli rice with smoked Muscovy duck meat and porcini, fresh Shiitake and fresh white mushrooms*

## PESCE

*\*Delicious house-made tartar sauce available\**

*Suggested Pairing: La Lomita Albariño, 2019 Aromas of lively citrus & orchard fruit with floral nuances*

**PACIFIC RED SNAPPER PARMIGIANO** 36.95  
*filet of snapper dusted with parmesan cheese & breadcrumbs, grilled & served with house-made tartar sauce, vegetables with French fries OR risotto*

**SALMONE alla GRIGLIA** 38.95  
*Loch Duart Scottish salmon filet grilled & served with risotto & gremolata topping*

**BRANZINO** 38.95  
*delicate Mediterranean sea bass with roasted vegetables & tomato relish*

**PESCE SPADA allá GRIGLIA** 38.95  
*Line-caught Pacific swordfish grilled and served with lemon pepper and EVOO seasoned risotto & green bean*

**AHÍ TUNA allá GRIGLIA** 39.95  
*Sashimi #1 grade Ahí, seared rare tuna steak, served with roasted vegetables*

## CARNE

*Suggested Pairing: Frank Family Vineyards 2018, Napa Valley Cabernet Sauvignon*

**OSSO BUCCO di MAIALE** 38.95  
*Braised pork shank served with roasted garlic mashed potatoes & braising sauce*

**BISTECCA alla GRIGLIA** 56.95  
*grilled bone-in Ribeye steak hand-cut (22 oz) with scrumptious French fries*

**MEDAGLIONI FILETTO** 49.95  
*beef filet mignon medallions pan seared and served with a portobello mushroom veal reduction sauce, scalloped potatoes & vegetable*