
Weekly Features



Starters

Clams Casino \$8

Little neck clams baked with pancetta, garlic, peppers, fresh herbs, and Parmigiano-Reggiano

Short rib Rösti \$8

Crispy potato and celeriac hash medallions with braised flanken-style short ribs
Mindoro blue, and marsala sauce

Vegetable Frito Misto \$7

Crispy Italian Vegetable accompanied by citrus Aioli, grapefruit supremes, and garlic tomato sauce

Entrees

Pheasant Forestier \$24

Half a game fowl braised in a mushroom pancetta tomato sauce and served with chateau potatoes
Wine Suggestion: Pinot Noir, Joseph Drouhin Vero \$12.50 per glass

Napoletano Strangolapreti Ragú \$21

Gnocchi pasta tossed with a classic 7 hour Bolognese style sauce baked with fresh mozzarella and topped
with Parmigiano-Reggiano, crispy pepperoni, and basil gremolata
Wine Suggestion: Chianti, Ricasoli \$7.50 per glass

Lobster Sous Vide Cantonese \$25

Butter poached with wok fried soba noodles in a ginger garlic scallion, and salted black bean sesame broth
Wine Suggestion: Riesling, Dr. Herman \$8.50 per glass

Yellow Tail Snapper \$24

Crispy pan fried Caribbean snapper over a red pepper garlic roasted brussel sprouts and artichokes
served in a prawn consommé with spinach jasmine rice
Wine Suggestion: Chardonnay, Kendall Jackson \$9 per glass

Roasted Fall Root Vegetable Spanakopita \$18

Winter squash, tomatoes, sweet peppers, wild mushrooms, shallots, and beets,
with an Asiago cheese and phyllo layered crust
Wine Suggestion: Pinot Grigio, Roundhill Vineyards \$7.50 per glass

Ossobuco Cassoulet \$26

Braised veal shank over a chive infused creamy polenta with flageolet beans, and braised root vegetables
Wine Suggestion: Merlot Blend, Deerfield \$12 per glass

Steaks

Rib Eye

16 oz
\$ 30

Filet Mignon

10oz
\$ 32

Petite Filet

8 oz
\$ 28

New York Strip

14oz
\$ 30

Featuring Black Angus Beef Steaks include featured Salad and choice of Potato
Your choice of Sauce: Béarnaise, Bleu Cheese Butter, Bordelaise, Balsamic Mushrooms, Blackened or au Poivre style