

SUMMER SPECIALS

SALAD

PEACH & PROSCIUTTO SALAD | mixed greens, sliced peaches, cherries, stracciatella cheese, pistachios, honey tarragon vinaigrette, san daniele prosciutto | \$19⁹⁰

PIZZA

TERRAZZA | fontal and mozzarella, crispy pancetta, creamed corn, shishito peppers, summer truffles, black garlic aioli | \$29⁹⁰

APPETIZERS

SALMON CARPACCIO | beet cured organic salmon, dill and horseradish crema, cucumber gelée, potato gaufrette | \$17⁹⁰

EGGPLANT CAPRESE | charred and marinated eggplant, heirloom tomatoes, bufala mozzarella, basil, aged balsamic | \$22⁹⁰

BBQ RIBS | half rack baby back ribs, espresso barbecue sauce, mango slaw | \$22⁹⁰

ENTREES

LASAGNA | charred lasagna layered with sugo di carne, besciamella, mozzarella, and parmigiano | \$38⁹⁰

SWORDFISH | charred wild swordfish, spicy pomodoro, eggplant and pine nut caponata, potato croquette | \$44⁹⁰

BLUEBERRY FILET MIGNON | 8oz CAB porcini rubbed filet mignon, goat cheese crust, balsamic glazed blueberries | \$55⁹⁰

OYSTER BAR

OYSTERS | served with lemon, mignonette, tabasco | SIX \$19⁹⁰ | DOZEN \$38⁹⁰

SALMON TARTARE | lemon, capers, olives, tzatziki, crispy pita, pine nuts | \$19⁹⁰

JUMBO SHRIMP COCKTAIL | cocktail sauce, lemon | FOUR \$18⁹⁰ | EIGHT \$36⁹⁰

AHI TUNA | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | \$22⁹⁰

APPETIZERS

Our Chef recommends the house made pasta [located on the right page] for appetizers as well.

MEDITERRANEAN PLATTER | hummus, tzatziki, pistachio pesto, house made pita, carrots, sicilian olives, grape tomatoes | \$19⁹⁰

ARANCINI | [3] lightly fried parmigiano and sweet pea risotto balls, vodka sauce | \$16⁹⁰

MEATBALL GABRIELA | mamma's house made meatball, fresh ricotta, crispy basil, crostini | \$18⁹⁰

STEAKSKEWER | soy marinated tenderloin skewer, caramelized onions, wild mushrooms, snap peas, soy gastrique | \$27⁹⁰

PROSCIUTTO WRAPPED

MOZZARELLA | prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze, crostini | \$22⁹⁰

CALAMARI | crispy calamari, red pepper agrodolce, garlic aioli, lemon | \$22⁹⁰

BRICK OVEN PIZZA

MARGHERITA | fresh mozzarella, crushed tomato, basil | \$19⁹⁰

PEPPERONI | mozzarella, pepperoni, crushed tomato, spicy honey | \$22⁹⁰

DIAVOLA | pomodoro, spicy capicola, peppadews, scamorza, basil pesto | \$24⁹⁰

TARTUFO | burrata, fontal, wild mushrooms, truffle cream, balsamic marinated onions | \$24⁹⁰

BUFFALO CHICKEN | mozzarella, bleu cheese, buffalo chicken, hot sauce | \$22⁹⁰

Please notify your server of any allergies.

SALAD & SOUP

[add panko or grilled chicken \$12 | salmon \$18]

CARANI SALAD | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze, extra virgin olive oil | \$15⁹⁰

CAESAR SALAD | romaine, sicilian bread crumbs, parmigiano, caesar dressing | \$14⁹⁰

SANTORINI SALAD | chopped mixed greens, sprouted lentils, hummus, feta, cucumber, cherry tomatoes, red onion, pine nuts, white balsamic vinaigrette | \$16⁹⁰

SUMMER MINESTRONE | vegetable and tomato broth, cannellini and garbanzo beans, zucchini, sweet potatoes, kale, herbs, shaved pecorino toscano | \$14⁹⁰

ENTRÉES

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$42⁹⁰

BRANZINO | roasted mediterranean sea bass, chilled cous cous with roasted vegetables, roasted red pepper hummus, lemon | \$48⁹⁰

SHORT RIB | slow braised short rib, soft polenta, bordelaise sauce, roasted broccolini, crispy leeks | \$44⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, fresh ricotta | \$26⁹⁰

VEAL PARMIGIANA | broiled fresh mozzarella, bucatini, vodka sauce | \$49⁹⁰

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$39⁹⁰

STEAKS | FRESH PASTA | SIDES

- steaks are served a la carte - sides are recommended - house made gluten free rigatoni and bucatini available

STEAK CUTS

8OZ FILET MIGNON | \$49⁹⁰
Certified Angus Beef

12OZ FILET MIGNON | \$62⁹⁰
Certified Angus Beef

14OZ NY STRIP | \$62⁹⁰
Certified Angus Beef Prime

17OZ DELMONICO | \$64⁹⁰
Certified Angus Beef Prime

THE GODFATHER:
32OZ BONE-IN RIBEYE | \$89⁹⁰
Certified Angus Beef Prime

MAKE IT SURF N' TURF

SOUTH AFRICAN LOBSTER TAIL | \$44⁹⁰

DAY BOAT SCALLOPS | \$27⁹⁰

BROILED TIGER SHRIMP | \$13⁹⁰

PASTA & RISOTTO SIDES

CORN AND CRAB RAVIOLI | \$24⁹⁰

MUSHROOM RAVIOLI | \$22⁹⁰

RIGATONI ALLA VODKA | \$18⁹⁰

LEMON & ARTICHOKE RISOTTO | \$16⁹⁰

POTATOES & VEGETABLES

TRUFFLE & PARMIGIANO FRITES | \$11⁹⁰

MASHED POTATOES | \$11⁹⁰

AU GRATIN POTATO | \$13⁹⁰

ROASTED VEGETABLES | \$11⁹⁰

CREAMED CORN | \$9⁹⁰

ROASTED ASPARAGUS | \$11⁹⁰

STEAK SAUCES

SHERRY PORCINI | \$2⁹⁰

BORDELAISE | \$3⁹⁰

CITRUS BEURRE BLANC | \$2⁹⁰

GORGONZOLA CREAM | \$2⁹⁰