

Secondi

Tonno alla Griglia con Caponata	\$28
<i>rare ahi tuna - sicilian eggplant salad - aceto balsamico tradozionale</i>	
Picatta di Vitello	\$32
<i>veal loin - capers - garlic - aruban spinach - lemon - white wine</i>	
Branzino con Funghi	\$30
<i>sea bass - porcini brodo - jerusalem artichokes - leeks</i>	
Stinco d'Agnello	\$30
<i>barbaresco braised lamb shank - natural reduction - carnaroli risotto</i>	
Pollo Ripieno	\$25
<i>chicken breast - proscuitto - wild mushrooms - sweet onions - creamy polenta</i>	
Brasato al Barolo	\$29
<i>short rib "osso bucco" - carnaroli risotto - fontina</i>	
Involtini di Melanzane	\$24
<i>eggplant - ricotta - mozzarella - grana padano - mushroom - spinach</i>	
Gamberi al Pomodoro e Pancetta	\$31
<i>pancetta wrapped shrimp - smoked tomato butter - polenta</i>	

Contorni

Spinaci Saltati	\$4
<i>sauteed local spinach and pancetta</i>	
Fagioli Grasati	\$4
<i>braised cannellini beans</i>	
Funghi Saltati	\$4
<i>sauteed Aruban mushrooms</i>	
Polentina Mascarpone	\$4
<i>creamy polenta</i>	
Risotto con Fontina	\$4
<i>fontina infused risotto</i>	
Chef's Selection	\$4
<i>seasonal offering</i>	

Please notify your server if you have any food allergies or require any special food preparation and we will be happy to accommodate your needs.

Please refrain from cigar and pipe smoking for the comfort of all our guests.

15% service charge as well as Local Tax will be added to your check. Thank you.