

## Secondi

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

## Contorni

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