

DINNER SPECIALS

SALAD

CASTELFRANCO | castelfranco radicchio, red bib lettuce, shaved apples, beets, butternut squash, pistachio, ragusano cheese, maple apple vinaigrette | \$18⁹⁰

PIZZA

MEATBALL PIZZA | fresh mozzarella, crushed mamma's meatballs, spicy cherry peppers, vodka sauce | \$24⁹⁰

APPETIZER

ANTIPASTI PLATTER | prosciutto di san daniele, pecorino toscano, parmigiano reggiano, fontal, pistachio pesto, artichoke, pickled cherry tomatoes | \$27⁹⁰

ENTREES

SHORT RIB PASTA | wagyu short rib ragu sauce, spaghetti alla chitarra, parmigiano mousse | \$44⁹⁰

SABLEFISH | seared black cod, tomato and white wine brodo, local spaghetti squash, lentils, spiced pumpkin seeds | \$44⁹⁰

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

FILET 'OSCAR' | 8oz certified angus filet mignon, crab cake, béarnaise, shaved asparagus | \$69⁹⁰

OYSTER BAR

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

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, tirokafteri [spicy feta dip], house made pita, carrots, sicilian olives | \$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

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

BEANS AND GREENS SOUP | chicken broth, crumbled sausage, cannellini beans, local spinach, autumn vegetables, parmigiano | \$14⁹⁰

ENTRÉES

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

BRANZINO | mediterranean sea bass, red pepper hummus, chilled cannellini bean, farro, sundried tomato, and artichoke salad | \$48⁹⁰

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 | \$54⁹⁰

DAY BOAT SCALLOPS | \$27⁹⁰

BROILED TIGER SHRIMP | \$13⁹⁰

PASTA & RISOTTO SIDES

CORN AND CRAB RAVIOLI | \$24⁹⁰

MUSHROOM RAVIOLI | \$22⁹⁰

RIGATONI ALLA VODKA | \$18⁹⁰

LOBSTER RISOTTO | \$29⁹⁰

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