



SECOND COURSE

SPLITTING ENTRÉE POLITELY DECLINED
NO HALF OF PASTA AS ENTRÉE

Trofie E Gamberi al Pesto Liguria traditional thin twisted pasta, shrimp alla plancha, pesto sauce	32.00
Rigatoni Bolognese “Old School” Short tube pasta tossed in a light cream, classic ragu sauce from Bologna	30.00
Linguini Vongole alla Positano Linguini, Cedar Keys little neck clams, red pepper flakes, garlic, white wine	36.00
Pompano Alla Griglia Fresh on the skin pompano filet, simply cooked alla plancha	44.00
Cernia E Frutti Di Mare Grouper filet, clams, shrimp in a light spicy tomato sauce	45.00
Pollo Alla Milanese Lightly breaded chicken, arugula, cherry tomatoes salad, Parmesan Add Rigatoni Alla Vodka \$8	34.00
Pollo Al Mattone Deboned half chicken lemon roasted under a brick, butternut ravioli	36.00
Vitello Alla Milanese Lightly breaded veal “on the bone”, arugula, cherry tomatoes salad, Parmesan Add Rigatoni Alla Vodka \$8	50.00
Piccata Di Vitello Pounded thin veal, “on the bone”, lemon white wine caper sauce, black truffle and cheese sachetti	55.00
Sides: Roasted Asparagus – Scalloped Potatoes – Sautéed Spinach – Brussels Sprouts – Rigatoni Alla Vodka Truffle Fries – Truffle Sachetti	15 18

OUR PRIME CUTS
a la carte

New York Strip 16 oz
55

Angus Filet Mignon 8oz
Center Cut
55

Costoletta Di Agnello
New Zealand Rack of Lamb
55

SIDES

Roasted Asparagus * Sautéed Spinach * Scalloped Potatoes
One side \$10 – Two sides \$15

Truffle Sachetti \$15 – Truffle Parmesan Fries \$15

LET US KNOW PROMPTLY IF YOUR DISH IS NOT TO YOUR LIKING,
PLEASE DON'T WAIT UNTIL THE END SO WE CAN RECTIFY IT