









Dinner
Friday~Saturday





6pm to 9pm











Antipasti

tuscan white bean soup  	cannellini bean, tomato, evo, basil \$6
grilled mediterranean octopus 	peperonata, ligurian olive oil \$14
jumbo lump crab cake	tomatillo gazpacho, salsa fresca \$15
antipasto 	house duck prosciutto, mortadella, salame, olives \$12
burrata  	hot house heirloom tomato, basil \$10
beets  	pistachio pesto, yogurt picante \$10

Primi

gnocchi 	basil pesto cream, yukon potato \$18
spaghetti	“carbonara” pancetta, onions, egg \$18
risotto  	prosecco, foraged mushrooms \$18
fettuccine 	spicy giardiniera, pomodoro, spinach, feta \$18

Secondi

twin natural chicken breasts 	mushrooms, marsala wine \$26
veal scaloppine sorrentina 	prosciutto, mozzarella, pomodoro, basil \$28
swordfish scaloppine 	lemon~butter, capers, artichoke hearts \$28
atlantic salmon filet 	shellfish cream sauce, asparagus \$25
diver scallops 	cognac, cream, pomodoro, garlic \$32
8 oz filet mignon medallions 	sauce “minorese”, oregano, tomato, white wine \$38
veal chop 	grilled, mushroom sautee \$45
24 oz beef porterhouse 	reverse grill, rosemary butter \$55

Drink Features

aperol spritz
prosecco, aperol, orange slice, soda
\$8

hugo
elderflower, prosecco, lime
\$8

french 75
aviation gin, simple syrup, lemon juice, prosecco
\$9

bocelli pinot grigio
\$9 glass - \$30 btl

argiano nc tuscan rosso
\$9 glass - \$30 btl

*Please let your server know if you have a
food allergy or sensitivity as
not all ingredients are listed on the menu*

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs
may increase your risk of food borne illness