

DINNER SPECIALS

SALAD

SHAVED ZUCCHINI & FENNEL

pistachios, local cherries, ricotta salata, lemon,
extra virgin olive oil | \$16⁹⁰

APPETIZERS

BALSAMIC CHICKEN PIZZETTA

braised chicken, mozzarella, bruschetta, extra
virgin olive oil, balsamic glaze | \$18⁹⁰

YELLOWTAIL CRUDO | watermelon, kiwi,
cucumber, radish, serrano chile, mint, lime | \$22⁹⁰

PROSCIUTTO PLATTER | prosciutto di
san danielle, pecorino toscano, pistachio pesto,
roasted artichokes, focaccia crostini | \$16⁹⁰

ENTREES

BLACKENED SWORDFISH | coconut
risotto, mango jalapeño salsa | \$54⁹⁰

CHARDONNAY

Cakebread, 2023 | \$105

BLUEBERRY FILET | porcini rubbed, goat
cheese crust, blueberry balsamic reduction,
local blueberries

6oz Wagyu: \$79⁹⁰ | **8oz CAB:** \$62⁹⁰

AMARONE CLASSICO

Bussola, 2019 | \$175

CHARRED LASAGNA | house made
lasagna, sugo di carne, mozzarella and
parmigiano, spicy sunday sauce | \$42⁹⁰

BRUNELLO DI MONTALCINO

Camigliano, 2020 | \$100

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,
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 | \$24⁹⁰

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

LEMON CHICKEN SOUP | \$14⁹⁰

ENTRÉES

CRAB CRUSTED SALMON | sautéed spinach, citrus beurre blanc, crispy parsnips, mashed potatoes | \$46⁹⁰

PASTA SARATOGA | rigatoni, spicy pork bolognese, fresh ricotta | \$28⁹⁰

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano, watermelon radish | \$42⁹⁰

VEAL PARMIGIANA | broiled fresh mozzarella, bucatini, vodka sauce | \$52⁹⁰

BRANZINO | mediterranean sea bass, red pepper hummus, chilled cannellini bean, farro, sundried tomato, and artichoke salad | \$49⁹⁰

SHORT RIB | braised beef short rib, creamy polenta, asparagus, red wine demi glace, pecorino toscano, crispy onions | \$54⁹⁰

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 | \$52⁹⁰
Certified Angus Beef

12OZ FILET MIGNON | \$64⁹⁰
Certified Angus Beef

14OZ NY STRIP | \$66⁹⁰
Certified Angus Beef Prime

17OZ DELMONICO | \$66⁹⁰
Certified Angus Beef Prime

THE GODFATHER:
32OZ BONE-IN RIBEYE | \$99⁹⁰
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 | \$34⁹⁰

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