

We are thrilled to introduce our latest
CHEF'S *specials*
crafted with love and the freshest
ingredients to tantalize your taste buds.



**CAVOLFIORE
CROCCANTE**

Whole cauliflower fried until golden and crisp, served over a velvety truffle cream, finished with Parmesan, sweet drop peppers, and parsley-infused extra virgin olive oil. 17.50

RED SNAPPER AL LIMONE

Lightly floured and pan-seared red snapper fillet, served with crisp potato pavé and sautéed baby clams, finished with a delicate white wine and lemon sauce, cherry tomatoes, fresh chives, and extra virgin olive oil. 42



**USDA PRIME STEAK
SELECTION 48**

**New York Strip or
Ribeye • 14 oz**

Hand-selected USDA Prime beef, prized for its exceptional marbling, tenderness, and rich flavor. Grilled to your preferred temperature.

Choice of Side 5.50

Mashed Potatoes • Roasted Potatoes • Sautéed Vegetables Asparagus • Caesar Salad
House Salad

Sauce Selection

Chimichurri • Mushroom Gravy • Gorgonzola Cream



GELATO AL CONO

Raspberry or Mango
Artisan raspberry or mango gelato served in a crisp waffle cone. 7



No substitutions