

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



#### **DIVIETO CROSTINI**

Slices of toasted Italian bread covered with a creamy spread made with ricotta, parmesan cheese, and touch of white truffle oil. Topped with caramelized peach, prosciutto, cherry tomato, basil, and drizzled with an infusion of honey and white truffle oil. \$16.95

#### **PORK CHOP MARSALA**

12oz bone-in perfectly sautéed and glazed with a Marsala wine reduction. Served grilled asparagus and a tasty couscous with raisins and diced caramelized peach. \$38.95



#### **SNAPPER ALLA SICILIANA**

Fresh red snapper fillet topped with a savory pepperonata sauce. Served over fried polenta parmigiana and baby rainbow carrots. \$42

#### **FILETTO DI MANZO MADEIRA**

8oz center cut filet mignon wrapped with apple wood bacon. Served over grilled asparagus, portobello mushroom, and a Madeira wine reduction. Topped with a creamy parmesan Hollandaise. \$54



#### **CROSTATA DI MELE**

Crispy puff pastry filled with caramelized green apple with cinnamon. Served with vanilla ice cream and drizzled with a chocolate caramel sauce. \$13.95

\*\*No substitutions\*\*