

We are thrilled to introduce our latest

CHEF'S *specials*

crafted with love and the freshest ingredients to tantalize your taste buds.



FUNGHI RIPIENI

Portobello mushroom stuffed with a savory blend of shrimp, onions, and spices, topped with a touch of pomodoro sauce and melted mozzarella. Served over a pomodoro base with a hint of basil-infused olive oil. 18.95

RISOTTO AL NERO

Shrimp and calamari sautéed in garlic, white wine, and a hint of pomodoro, served over creamy black ink arborio rice. Finished with a basil-infused EVOO for an aromatic touch. 40



BASIL HALIBUT

Perfectly grilled fish fillet, served with a fragrant saffron risotto and basil-infused hollandaise sauce, and garnished with crispy scallions for a delightful crunch. 42.95

CARTOCCIO TENDERLOIN

8 oz center cut filet mignon served with pappardelle pasta in delightful mushroom gravy and a drizzle of truffle oil. 56



PANNA COTTA

Classic Italian vanilla custard served with fresh berries and a scrumptious Nutella and almond liqueur sauce. 12.95

No substitutions