

Today's Specials

Chef Francesco gathers the freshest ingredients to present the following..
Buon Appetito!

ANTIPASTI

JOHN STREET SUSHI ROLL 12.95

fresh salmon, asparagus, sundried tomato and cream cheese

PEPPERED SEARED RARE SALMON AVOCADO SALAD 10.95

served rare with micro greens, tomato, red onion and pink grapefruit salad

VENISON MEAT BALLS WITH RICOTTA 9.95

*TUNA AVOCADO PIZZETTE FOR TWO OR ENTREE 15.95

*served rare with asparagus, ginger & wasabi drizzle
in a multi-grain scallion crust*

*TUNA CARPACCIO 10.95

served rare with spinach salad, cucumbers & spicy mayo

CHOPPED SALAD 9.95

Five green salad, turkey bacon, chopped plum tomatoes and feta cheese

CRANBERRY, GORGONZOLA, WALNUT SALAD FOR TWO 10.95

in a raspberry vinaigrette dressing

THAI CALAMARI (peanuts & pineappes) 11.95

BUFFALO CALAMARI (tossed in hot sauce) 11.95

FRESH BEETS AND HERBED GOAT CHEESE SALAD 9.95

RAW LOCAL BLUEPOINT OYSTERS (6) 8.95

SECONDO

SIMMERED PORK OVER CAVATELLI 19.95

simmered in our herbed tomato sauce, peas and reggiano cheese

BALSAMIC CHICKEN BREAST & BROCCOLI RABE WITH GRILLED PORTABELLO MUSHROOM 21.95

Carb free and paired with a glass of white Viognier from chile

LOBSTER RAVIOLI IN LOBSTER SHRIMP BISQUE 19.95

with blackened shrimp

CHICKEN SORENTINO 19.50

*chicken breast layered with prosciutto, eggplant, tomato, fresh mozzarella
in a shiraz wine demiglaze*

TERIYAKI GLAZED OR CARMELIZED SALMON OVER SPINACH SAUTE 23.95

*atlantic salmon topped with tomato salsa and homemade teriyaki glaze
paired with a glass of Francis Coppola Pino Grigio. Includes pasta or salad*

POUNDED VEAL CHOP VALDISTANO 26.95

*stuffed with prosciutto & three cheeses, topped with
a barolo demiglaze and shitaki mushrooms. Includes pasta or salad*

LOCAL STUFFED FLOUNDER FILET 19.95

stuffed with asparagus, sundried tomatoes and feta cheese over vegetable risotto

*Consuming undercooked meats, fish, or shellfish may increase your risk of foodborne illness,
especially if you have certain medical conditions.