



Chef Features

Veal Katarina

*Scalopini with artichokes, mushrooms, olives & sweet peppers
in white wine demiglace with ricotta gnocchetti 34*

Wester Ross Scottish Salmon (gf)

*Roasted red pepper coulis, saffron parmesan risotto
vegetable 38*

Lemon Roasted Half Chicken (gf)

Roasted fingerling potatoes, vegetable 28

Butternut Squash Gnocchetti

*Pumpkin spice, sage, walnut brown butter
Pecorino Romano cheese 25*

Calabrian Spiced St Louis Ribs (gf)

Roasted fingerling potatoes, vegetable 36

Striped Bass A La Basque (gf)

Sauce Piperade, fingerling potatoes 36

Butter Poached Monkfish

Saffron parmesan risotto, mixed roasted vegetable 32

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Neighborhood Gem
Notable Wine List
Best Italian*



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