

We are thrilled to introduce our latest

CHEF'S *specials*

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



EGGPLANT BURRATA

Crispy beer-battered eggplant slices topped with savory pomodoro sauce, creamy burrata cheese, a drizzle of pesto, crispy prosciutto, and a sprinkle of Parmigiano Reggiano. A rich, flavorful twist on a classic! 22

LINGUINE ALLA PESCATORE

A seafood lover's dream: shrimp, mussels, clams, salmon, calamari, and lobster tail sautéed with garlic, fresh basil, tomatoes, EVOO, and a splash of white wine. Served over homemade squid ink linguine. 44.95



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

COWBOY STAEAK

A full pound of bone-in ribeye, expertly seasoned and grilled to perfection. Served with roasted tricolor fingerling potatoes and a rich, balsamic onions and creamy Gorgonzola sauce. Bold flavors for a true steak lover's feast! 65



PASSION FRUIT MOUSSE

A silky passion fruit mousse on a tequila-infused cookie base, served with fresh raspberries and drizzled with passion fruit and berry sauce for a perfect balance of tangy and sweet. 13

No substitutions