

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



**CARPACCIO DI  
SALMONE**

Thin slices of fresh marinated salmon topped with red onions, crispy capers, sweet pepper drops, microgreens, and drizzled with a citrus sesame sauce. Served with focaccia bread. 18.95

**FETTUCCINE E  
GAMBERI**

A colorful mix of fresh egg and spinach fettuccine tossed with confit cherry tomatoes, scallions, and a creamy lobster and garlic sauce. Topped with grilled jumbo shrimp. 32.50



**COTOLETTA ALLA  
MILANESE**

Bone-in pork chop breaded with fine herbs and parmesan cheese. Served with arugula salad, basil tomatoes, Parmigiano Reggiano, and risotto al pesto with sun-dried tomatoes. 32



**BONE-IN FILET  
MIGNON**

10oz center-cut tenderloin cooked to perfection. Served with polenta parmigiana, roasted mushrooms, asparagus, and a succulent Béarnaise sauce. 58.50



**PISTACHIO  
PANNACOTTA**

Creamy Italian custard flavored with pistachio. Served with a chocolate sauce, roasted chopped pistachios, and fresh raspberries. 12.95



\*\*No substitutions\*\*