

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 AL NERO
Fresh squid ink pasta tossed with garlic, tomato, and a lemon butter sauce. Served with perfectly seared jumbo scallops and microgreens. 44.95



SURF AND TURF

A 12 oz ribeye, seasoned with our signature spice blend and grilled to perfection. Crowned with three jumbo shrimp and a zesty lemon butter sauce, served with a creamy butternut squash risotto for a flavorful, hearty experience. 52.95

DIVIETO MAHI-MAHI
Perfectly grilled mahi-mahi, paired with tender sautéed rainbow carrots and broccolini, and finished with a luxurious butter-caper sauce. 40



KEY LIME PIE

Served with a rich limoncello cream sauce, whipped cream, and fresh berries. A must-try for dessert lovers! 12.95

No substitutions