

Specials

Black Squid Ink Fettuccine 25.95

Handmade squid ink fettuccine tossed in white wine saffron rosemary sauce with cherry tomato, shrimps and scallops.

Linguini Pescatore or Cioppino 25.95

Shrimp, mussels, Alaskan king crab, local clams, salmon, and cod in either a red sauce or white wine butter sauce tossed with linguini. Cioppino is served with red sauce without pasta.

Lobster Ravioli 27.95

Lobster stuffed ravioli served in a crab aurora (tomato cream) sauce with clams and mussels.

Cappelletti 27.95

Little hat shaped pastas stuffed with grass fed beef & porcini mushrooms cooked in sangiovese (Italian red wine) cream sauce with beef filet tips.

Tortelloni 25.95

Large tortellini stuffed with grass fed beef and cooked in a white truffle cream sauce and mushrooms.

Lamb Shank 27.95

Large New Zealand bone in lamb shank slow braised in a black olive basil tomato sauce for 3 hours and served with fried polenta.

Veal Osso Buco 32.95

Veal shank slow cooked in cacciatore sauce (tomato sauce with onion, celery, and bacon) for 2.5 hours and served with linguine and broccoli.

Sous-vide Beef Rib 24.95

A slow cooked beef rib in demi-glace sauce served with fried polenta and sautéed vegetables. Sous-vide means vacuum sealed in a bag and cooked in a water bath. Food is cooked longer without changing the texture of the meat.

Pork Chops 26.95

Two large bone-in pork chops pan seared and finished in a honey balsamic sauce with caramelized onions, sundried tomatoes, feta cheese, spinach and roasted red peppers over pasta.

*Lamb Ribs*with Wild Boar Ragu 27.95*

New Zealand lamb ribs grilled and served with handmade Pappardelle pasta in a wild boar ragu.

Grilled 16oz Ribeye 32.95*

Grilled to perfection with salt, pepper and olive oil and served with Sautéed mushrooms and artichoke hearts.