

# Tonight's Specials



## CHEF'S FEATURED FRESH PASTAS

### FRESH SPINACH TAGLIATELLE

*topped with:*

Salmon morsels and shallots in a lobster bisque sauce

**\$35**

Forest mushrooms, lump crabmeat, fresh thyme,  
preserved lemon, butter and white wine sauce

**\$38**

### FRESH BLACK SQUID INK LINGUINE

topped with pan-seared large shrimp and scallops  
in a spicy sauce of garlic, Calabrese peppers,  
our marinara sauce and fresh basil

**\$36**

### FRESH AGNOLOTTI STUFFED WITH BURRATA

Creamy gorgonzola sauce and chopped pistachio  
with shaved parmegiano Reggiano cheese

**\$29**

Plum tomato, garlic and fresh basil sauce

**\$27**

### FRESH RAVIOLI STUFFED WITH BRAISED SHORT-RIB

topped with a sauce of demi-glace, shallots,  
touch of cream and shaved pecorino cheese

**\$28**

### RISOTTO DI ARAGOSTA

imported Arborio rice sautéed and simmered with shallots,  
saffron and fresh lobster meat in a light brandy cream sauce

**\$42**

### BISTECCA AI PORCINI

12 oz Angus NY steak with a dried porcini mushroom rub,  
pan-seared to your perfection, served over  
sautéed spinach and roasted potatoes

**\$39**

### FILETTO DI MANZO AI PORCINI

Angus filet mignon with a dried porcini mushroom rub,  
pan-seared to your perfection, served over  
sautéed spinach and roasted potatoes

**\$43**