

## **APPETIZERS**

Pan seared scallops roasted red pepper romesco 14.

Arancini filled with snow peas and ham, served with sugo rosa 13.

Antipasto Platter
Italian cold cuts, cheese variety, olive
medley 13.

## MAIN COURSE

Bone-in veal chop milanese topped with arugula salad 35.

Pan seared branzino with bacon butter sauce and broccolini 29.

Lobster ravioli topped with spinach and crabmeat vodka sugo rosa 25.

Braised short ribs served with potatoes au gratin 29.

## **DESSERT**

Zabaglione 8.

\* Whiskey Caramel Affogato 8.

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