

Secondi di Carne

Pollo Picata 25

Free range chicken breast sautéed with lemon, white wine, capers, served with a side of mashed potato

Pollo Marsala 25

Free range chicken breast with shitaki mushrooms, garlic, seasonal vegetables, served with mashed potato

Milanese 24

Pan-Seared breaded Chicken in a homemade tomato sauce, topped with melted mozzarella served with linguine And seasonal vegetables

Manzo Costolo Breve 33

Braised boneless short ribs in its own natural juices, served with risotto and Seasonal vegetables

Bistecca di Gonna 32

Grilled Skirt steak with a Barolo wine rosemary sauce, served with grilled asparagus and roasted potato

Fiorentina 80

T-Bone for two, served with seasonal vegetables, potato, grilled polenta

Tagliata Rucola Egrana 30

N.Y. Strip steak, Shaved parmesan, Bed of Arugula

Secondi di Pesce

Gamberoni Deliziosi 30

Linguine in a garlic and oil sauce, Jumbo shrimp, organic broccoli

Capesante in Salsa Limone 30

Pan Seared sea scallops in a Sauvignon wine, lemon butter sauce with Parsley and white truffle, served with risotto and seasonal vegetables

Salmone Imperiale 25

Grilled wild salmon topped with a homemade pesto sauce, served with spaghetti and sautéed spinach in garlic and oil

Zuppetta di Mare 35

Calamari, Mussels, Clams, Shrimps, on a Chardonnay tomato based sauce
With basil