





*SPECIALS MENU

STARTERS & SALADS

WATERMELON SALAD \$16

Watermelon, arugula, goat cheese, toasted pistachio, champagne vinaigrette gf

SUMMER SALAD \$18

Strawberry, gorgonzola, carrots, walnuts, chicken, mixed greens, champagne vinaigrette gf

FOCACCIA \$8

House baked rosemary, lemon zest focaccia

LAMB SLIDERS \$14

House-ground lamb sliders topped with caramelized onions, arugula & aioli

SHRIMP COCKTAIL \$24

Cooked, chilled and served with a zesty

cocktail sauce gf

LAMB CHOPS \$24

Two grilled chops served with red wine sauce gf

ENTREE

VEAL CHOPS \$65

Grilled bone-in veal chop, garlic butter roasted potatoes, green beans, brandv mushroom sauce 2fo

OSSO BUCCO \$49

Slow braised cross-cut veal, creamy polenta, vegetables gf

SURF & TURF \$49

7oz steak with grilled shrimp, served over mashed potatoes with peppercorn sauce gfo

PORK CHOP \$38

Bone-in pork chop, potato parisienne served with honey mustard sauce gfo

DECONSTRUCTED LASAGNA \$29

Meat sauce, marinara, ricotta, parmesan cheese



DESSERT

NY CHEESE CAKE \$12

*REGULAR MENU AVAILABLE ALL DAY