

specials

appetizer

BEET SALAD 14

baby arugula, mandarin orange,
goat cheese, evoo, red wine vinegar

NUESKES BACON 16

maple syrup marinate, fried cherry peppers

BURRATA 16

chestnuts, agave, honey, lemon zest

GRILLED OCTOPUS 18

sliced octopus, sauteed hot cherry peppers,
garlic, evoo, lemon

BROCCOLI RABE FRITTER 12

egg battered and fried, parmigiana cream sauce

OYSTERS OREGANATA 18

blue point oysters, herbed bread crumbs,
lemon butter sauce

entrée

PRIME COWBOY STEAK 75

24 oz, dry rub, onions, hot and sweet peppers

PORK OSSO BUCO 32

slow braised pork shank, creamy polenta

SHRIMP FRANCESE 30

sauteed spinach, lemon butter sauce

GNOCCHI CON TARTUFO 85

potato dumpling pasta, urbani truffle butter,
cracked black pepper, shaved white truffle

weekly

monday STUFFED CHICKEN 23

panko crusted, parma prosciutto, mozzarella,
wild mushroom

tuesday MEAT LASAGNA 21

the old fashioned way

wednesday BRAISED SHORT RIBS 29

au jus, yukon gold garlic mashed potato

thursday SEAFOOD RISOTTO 29

clams, mussels, calamari, shrimp,
scallops with light marinara

friday LOBSTER FRA DIAVOLO 32

clams, mussels, spicy marinara, over linguini

saturday SKIRT STEAK 27

our homemade marinate, garlic mashed potato,
sauteed spinach

sunday RIGATONI AND SUNDAY GRAVY 25

meatballs, sausage and braciola

