

Dinner Specials

Septemeber 6-Septemeber 12

STARTER

WILD MUSHROOM MINISTRONE

Apple-Wood Smoked Bacon - Roasted
Fennel - Toasted Almond Pesto.

OLIVE CRUSTED SAKU TUNA A LA TOSCANA

Baby Arugula - Marinated Heirloom
Grape Tomatoes - Prosciutto -
Pecorino Romano - Lemon Vinaigrette
- Crispy Farro.

MAIN

BUCATINI & SCALLOPS

Jersey Dry Scallops - East End
Tomatoes - Garlic Confit - Rapini -
EVOO - Black Pepper.

ROASTED MEDITERRANEAN BRANZINO

Chef's Choice

Artichoke Hearts - Sweet Tuscan
Chili's - Preserved Tomato - Patty Pan
Squash Risssole Potatoes - Roasted
Pepper Chimichurri - Pea Tendrils.

DESSERT

WARM HOUSE-MADE APPLE BREAD PUDDING

Cinnamon Swirl Gelato - Caramel
Sauce - Crème Anglaise - Whipped
Cream - Fresh Mint.