

## Dinner Features

### Island Creek Oysters 18.

#### Stracciatella di Bufala

Heirloom Tomatoes, Basil, Mocali Extra Virgin Olive Oil, Crostini 18.

#### Beef "Tartare" with Sweet Onion Crostini

Raw Filet Mignon, Wild Mushrooms, Crispy Shallots, Cornichons, Capers, Virgin Olive Oil 16.

#### Bucatini

Shrimp, Fennel, Bacon, Roasted Onions, Pepperoncino, Thyme, Touch of Cream 14.

#### Entrées

#### Soft Shell Crabs

Pan Seared, Sautéed Spinach, Chardonnay Beurre Blanc 32.

#### Grilled Atlantic Swordfish

Paccheri, Eggplant, Cherry Tomatoes, Roasted Garlic, Extra Virgin Olive Oil 36.

#### Pan Roasted Halibut

Shrimp, Yellow Pepper Puree, Lentils, Plum Tomatoes, Mushrooms, Chili Butter 38.

#### Herb Rubbed Bone-In Filet Mignon

Goat Cheese Potato Croquette, Grilled Asparagus, Sherry Mushroom Demi-Glace 45.

## FEATURE WINES

Sparkling

Quartino / Bottle

Botter, Prosecco (Veneto)		10.75 / 35.00
Duc De Romet, Prestige Brut, Champagne		Glass 20.00 / 95.00
Murgo, Brut Rose, 2013 (Etna, Sicilia)		Glass 14.00 / 55.00
	Rosato	
Castell'in Villa, La Gazzara, Rosato, 2016 (Toscana)		11.25 / 36.00
	Bianco	
di Lenardo, Chardonnay, 2016 (Friuli)		9.00 / 29.00
Stemmato, Pinot Grigio, 2016 (Veneto)		9.50 / 30.00
Le Monde, Pinot Bianco, 2015 (Friuli)		13.25 / 42.00
Ciro Picariello, Greco di Tufo, 2015 (Campania)		14.50 / 47.00
Abbazia Di Novacella, Kerner, 2016 (Alto Adige)		14.75 / 48.00
	Rosso	
Mocali, Cabernet Sauvignon, 2015 (Toscana)		10.25 / 33.00
Moris Farms, Morellino di Scansano, 2014 (Toscana)		10.25 / 33.00
Gianni Doglia, Grignolino, 2016 (Piemonte)		10.75 / 35.00
Donnas, Nebbiolo, 2015 (Valle D'Aosta)		13.25 / 42.00
Aleramici, Galampio Rosso, 2015 (Toscana)		15.75 / 51.00
Poggio Al Sole, "Seraselva" 2013 (Toscana)		23.00 / 65.00
Aleramici, Brunello di Montalcino, 2011 (Toscana)		24.50 / 69.00

## Wines ala Coravin

### Liquid Farms, White Hill, Chardonnay, 2014 (Santa Rita Hills, CA)

35.00 / 90.00

### Domaine Ott, Chateau de Selle, 2015 (Cotes De Provence)

30.00 / 80.00

### Shea Wine Cellars, Shea Vineyard, Pinot Noir, 2013 (Willamette Valley)

28.00 / 75.00

### Marengo, Mario, Barolo "Brunate" 2004 (Piemonte)

45.00 / 120.00

### Uccelliera, Brunello di Montalcino, 2005 (Toscana)

50.00 / 140.00