



Primi: 'GIGI' salad: Chopshouse Style with French green beans, chilled rock shrimp, Applewood bacon, onions, roasted peppers and vine ripened tomatoes, red wine vinaigrette 22

Pasta: Orecchiette Barese: "Little Ear" shaped pasta tossed with fresh Broccoli Rabe, Pancetta (Italian Bacon) and Chickpeas sautéed in a Roasted Garlic and Extra Virgin Olive Oil Sauce 26

Pasta: Penne Lobster Diavola: Fresh Maine lobster sauteed with a Calabrian Chile-infused E.V.O.O , in a creamy vodka pink sauce & grape tomatoes 32

Entrée: Chilean Sea Bass Livornese: Fresh Filet of Chilean Sea Bass, Pan Seared and Simmered with Vidalia Onions, Capers and Imported Sicilian Olives in a White Wine & Crushed Plum Tomato Brodino, side of Rice Pilaf 40

Wine Specials

REDS:

'Biancarosa' vino Rosato - presented in a beautiful flower bottle 12 Gl/36 Bt

'The Prisoner" Red Blend 19 Gl/90 Bt

"Poggio alle Stelle" 2015 Brunello di Montalcino 18 Gl/85 Bt

'The Calling" Pinot Noir 14 Gl/54 Bt

Cocktail Special

Lilac & Rosemary Gin Iced Tea: Lilac gin, Rosemary infused simple syrup, Fresh Lemon juice & unsweetened iced tea 14

~ Buon Appetito ~