



SATURDAY NIGHT MENU

Every Saturday This Winter Season

Farro Salad	46
cider vinaigrette Chicken Paillard	
Starters	0
Zuschini China Chef's Cut Steak	30
20cchini Chips	Ŭ
Fresh Herbs and Red Pepper Aioli seasonal vegetables	
Roman Artichokes	32
Our Signature Artichokes Breaded Veal, Mix green salad with lemon dressing	
Mixed Vegetable Antipasto\$21 Veal Marsala\$5	9
A Seasonal mix of Grilled and roasted Vegetables Scaloppini, Marsala Wine Sauce with Mushrooms,	
Polpette	
Eggplant alla Pisa \$18 Veal Picatta\$	59
Crispy Eggplant Tower layered with a rich tomato sauce with Scaloppini, White Wine and Capers, Roasted Potato	
capers and cherry tomatoes and Vegetables Capponatta	26
Capponatta	0
Arancini	2
Sieuknouse Burger, Aruguta, Herrtoom Tomato,	
Ref Sliders	
Beef Carpaccio	12
Chopped Field Green Salad seasonal vegetables	
Salmon Carpaccio	12
Chicken Modenese lemon and rosemary sauce, Italian Potatoes and	
Baby Chicken, Balsamic Vinegar, Served with Italian Potatoes,	
Zucchini and Roasted Peppers Seared Tuna Toscana\$	49
Herb Sauce, served on a bed of braised white beans and spinach	
Soup of the day \$13 Branzino Francese	13
lemon-wine sauce, heirloom tomatoes, capers, Capellini	72
Sides Pasta	
Capellini Aglio e Olio	16
Pan Roasted Garlic, EVOO, Parsley Crispy Brussel Sprouts	17
Linguine Pesto	17
Handmade Linguine, classic basil pesto Hand Cut Fries	
Fettuccini Bolognese	

Homemade fettuccini, rustic meat and tomato sauce Add-Ons: Chicken \$18 / Steak \$18 / Salmon \$18