

VINUM SPECIALS



OYSTER COCKTAIL

Oysters on half shell – \$2 EACH

CHICKEN MEATBALLS

Ground chicken, fontina cheese, grated cheese, Vodka Sauce – \$14

EGGPLANT NAPOLEON

Fried eggplant layered with fresh mozzarella, roasted peppers, basil, EVOO and Aged Balsamic – \$16

PACCHERI DUCK RAGU`

Paccheri alla Mugellana served in a slowly cooked duck ragu` – \$25

CHICKEN PAILLARD

Chicken breast pounded thinly with fresh herbs, pan seared topped with a mix green salad with cucumbers, cherry tomatoes, red onion, shaved grana padano & mozzarella salad, lemon vinaigrette – \$25

LOBSTER FRA DIAVOLO

Whole lobsters 1 ¼ lb , mussels, spicy tomato & garlic sauce, over Spaguetti. – \$49

BRANZINO LIVORNESE

Branzino Filet , black Gaeta olives, green Castelvetro olives, capers, cherry tomatoes, broccoli rabe – \$32

BISTECA FIORENTINA

Pat Lafreida Dry Aged Porterhouse (For Two) 40 day dry aged 42 oz center cut grass-fed. – \$125

