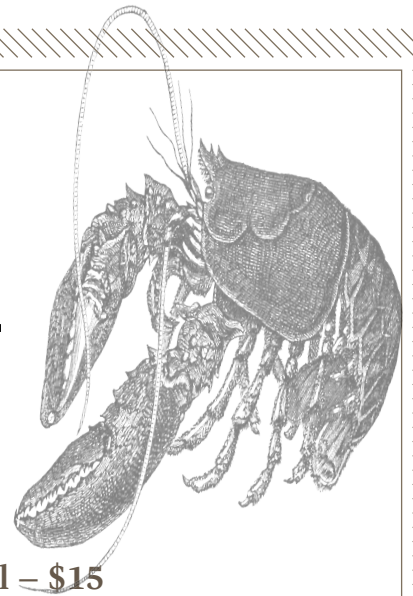


VINUM SPECIALS



HALF DOZEN OYSTERS

Half dozen East coast Oysters on a half shell – \$15

PROSCIUTTO & FIGS

Prosciutto San Daniele, Fresh Cut Figs, Aged Balsamic Drizzle. – \$18

PROSCIUTTO & FIGS FLAT BREAD

Speck Prosciutto, Fresh Cut Figs, Creamy Gorgonzola Dolce, Aged Balsamic Drizzle. – \$18

CHICKEN MEATBALLS

Ground chicken, fontina cheese, grated cheese, Vodka Sauce – \$15

HOT & SWEET ST. LOUIS PORK RIBS

dry rub slow roasted pork ribs with sweet chili sauce, hot vinegar pepperoncini and cherry peppers – \$16

COD LIVORNESE

Fresh thick Cod, Green and Black Olives, Capers, cherry tomatoes over Broccoli Rabe. – \$32

RISOTTO ALLA PESCATORA

Arborio rice, shrimp, clams, mussels, calamari, seafood broth. – \$29

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

LAMB TAGLIATA

Lamb Steak, Wild Mushrooms, Port Wine Reduction, Roasted Potatoes – \$35

