

# VINUM

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## SPECIALS



### OYSTERS

Half dozen East or West coast Oysters on a half shell – MP

### PROSCIUTTO & FIGS

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

### PROSCIUTTO & FIGS FLAT BREAD

Speck Prosciutto, Fresh Cut Figs, Creamy Truffle Pecorino. – \$18

### CHICKEN MEATBALLS

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

### PAPARDELLE TARTUFO

Fresh pasta, Vermouth butter, Table Side Shaved White truffles. – \$45

### SHORT RIB RAVIOLI

Homemade Pasta filled with braised beef short ribs in a European butter and Marsala sauce, topped with Parmigiano Reggiano – \$25

### COD FISH LIVORNESE

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

### 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

### FILET MIGNON

10 oz Organic grass-fed filet mignon served with Au Poivre Sauce, Roasted Potatoes and Sautéed Spinach – \$42

### WHITE TRUFFLES

Add shaved white truffles to any dish – \$25

