



- Scratch-made Weekend Fare -

Below are our weekly Features. All of our Features are made from the freshest ingredients available.

APPETIZER

WATERMELON CARPACCIO

Fresh seedless watermelon sliced thin & dressed with shaved radish, crumbled feta, fresh mint leaves, pine nuts, & a splash of our mint vinaigrette.

16

ENTREES

LEMON RICOTTA GIGLI

Imported Tuscan gigli pasta (think tiny little lasagna rolls) tossed with imported Fontanella yellow cherry tomatoes, summer squash, fresh chives, & parsley in a bright lemon & hand-pulled Liuzzi ricotta sauce. Finished with parmesan & lemon zest.

23

TUSCAN SALMON

Fresh Norwegian Aukra salmon lightly pan-seared with salt & pepper then finished in a sun-dried tomato cream sauce. Served with parmesan risotto & sauteed green beans. Garnished with fresh parsley & micro greens.

27

THE SUMMER COLOSSAL

Colossal scallops & jumbo shrimp lightly seasoned then pan-seared. Served a top fire roasted poblano peppers with jalapeno white cheddar grits, charred Mexican street corn & crumbled chorizo.

38

THE ABE FROMAN PASTA BAKE

Straight from the 'Sausage King of Chicago' we present your own personal combination of imported ziti, house-made Sicillian sausage, ground beef, house Sunday sauce, & a blend of Italian cheeses all mixed together then topped with provolone & mozzarella. Fired in the oven till melted & bubbly. Finished with a splash of sauce & fresh basil.

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