

## The Deal of the Week by the Glass

**'19 Santa Cristina Rosso, Toscana 10gl**

Blend of Sangiovese, Cab Sauv, Merlot, Syrah. It shows an intense and complex nose of ripe red fruit. Juicy on the palate, wild berry flavours, with a long fruity finish.

Best pair with mushrooms, pizzas, red meats, rich pastas.

### Per Cominciare

**Tomato Gazpacho Cup 6.5/bowl 9**

Refreshing cold soup (Roma tomato, roasted red bell pepper, garlic, basil oil)

**Antipasto Saporito (for 2 people) 18**

Salame Toscano, Hot Sopressata Calabrese, Crostini with Spicy Bomba, semi aged provolone, soft Fontal cheese

### La Pasta, il Pesce e la Carne

**Cannelloni di Carne e Spinaci 20.5**

Homemade pasta stuffed with meat, spinach and ricotta served in a tomato - cream sauce

**Fettuccine Pesto Cremoso e Salmone 21.5**

Fresh salmon, creamy pesto, roasted squash, chili oil

**Salmone Acqua Pazza 27.5**

Salmon fillet stewed with red bell pepper, fennel, shallot, garlic, white wine broth, and toasted fregola sarda

**Pollo al Gorgonzola 25.5**

Pan seared breast of natural chicken served with bell pepper, roasted garlic, in a gorgonzola demi glace sauce

### I Dolci

**Cannoli Siciliana 10**

Fresh ricotta, chocolate chips, imported candied fruit

**Espresso Affogato con Gelato 7sgl/8.5dbl**

Vanilla gelato drowned in espresso (sgl or dbl shot)

**Gran Gelato Dark Chocolate 10**

**Sorbetto al Lampone (Raspberry) 10**