

The Deal of the Week by the Glass

'18 Ruvei Barbera d'Alba

13gls/48btl

100% Barbera from Marchesi di Barolo. Deep ruby red in color with purple reflections. Full bodied. On the nose fresh yet intense with notes of ripe berries, currants & spices finishing with hints of woody notes. On the palate, warm & robust with a pleasant harmonious finish. This wine pairs best with veal, poultry & tomato based pastas.

Per Cominciare

Zuppa di Carote

Cup 7/Bowl 9

Potato, carrots, onion, and celery soup

La Pasta il Pesce e la Carne

Ravioli di Caprino con Nduja

22

Housemade ravioli stuffed with fresh herbs & goat cheese served in a tomato vodka cream sauce mixed with Nduja (salami)

Braciola di Maiale in Agrodolce

24

Grilled marinated pork chop sauteed in butter, honey and balsamic reduction served with mashed potatoes and seasonal vegetables

Risotto Gamberetti e Cape Sante

25

Imported carnaroli rice sauteed with rock shrimp, bay scallops, asparagus, shallots, white wine with a touch of butter & Parmigiano

I Dolci

Torta Mousse al Cioccolato

12

Sponge-cake cake base topped with a dark chocolate mousse dusted with cocoa powder

Limoncello Mascarpone Cake

12

A rich combination of Sicilian lemon-infused sponge cake, and Italian mascarpone topped with white chocolate curls

Gran Gelato alla Nocciola

9

Espresso Affogato con Gelato

8sgl/9.5dbl