

The Deal of the Week by the Glass

'21 Barbera D'Alba Pertinace

12gls/36btl

100% Barbera grapes from Alba region. Aged for nine months in large French oak barrels. Deep red with purple undertones and hints of garnet. Aromas of red fruit and vanilla with a hint of licorice and spice. Warm and round with soft tannin, bright red fruit, and a long finish. This wine goes well with rich meat dishes, mushrooms, blue cheese, root vegetables, salmon, braised greens, rich tomato-based pasta dishes.

Grapefruit on the Rocks

12

Grapefruit infused Vodka, Elderflower liqueur, Vanilla liqueur, grapefruit juice, Lychee syrup

Per Cominciare

Zuppa di Ceci

Cup 7/Bwl 10

Garbanzo beans and mixed vegetables soup

La Pasta il Pesce e la Carne

Tagliatelle al Pesto Calabrese

20

Housemade tagliatelle sauteed with a homemade sundried tomato pesto (contains nuts) and 'nduja (spicy salame)

Barramundi alla Siciliana

34

Pan seared wild Barramundi sauteed with cherry tomatoes, capers, lemon, butter, artichokes and white wine

Bistecca al Burro Aromatizzato

33

Prime baseball sirloin steak (8 oz) grilled and served with fresh herbs butter compote

I Dolci

Torta Caprese con Gelato Spumone

12

Dark chocolate and crushed almonds tart served with a small scoop of gelato spumone on the side

Espresso Affogato con Gelato

8sgl/9.5dbl

Gran Gelato al Pistacchio

9

Sorbetto al Limone

9