

## The Deal of the Week by the Glass

**'18 Rose' Grenache, Basilicata 10/gls**

Fresh and fruity flavors of Morello cherry and wild berries. This elegant Rose' shows great aromatic complexity along with well balanced acidity. Medium bodied.

Fresh, lively and intense with a long lasting aftertaste. To pair with light appetizers, seafood dishes, creamy pastas, poultry.

### Per Cominciare

**Escarole & Cannellini Cup 7/bowl 9.5**

Escarole, cannellini bean, garlic, onions, celery, carrot

**Antipasto Saporito (for 2 people) 20**

Salame Finocchiona Toscana, Hot Sopressata Calabrese, Crostini with Spicy Bomba, soft provolone, semi aged Asiago cheese

### La Pasta, il Pesce e la Carne

**Bucatini Porcini 19.5**

Imported pasta, Porcini, Portobello and Crimini mushrooms, roasted garlic, artichokes.

Topped with Poderoso truffle cheese

**Calamari Steak Piccata 24.5**

Pan seared calamari steak, lemon juice, capers, butter, white wine.

Green beans and roasted potatoes

**Lamb Sirloin alla Griglia 30.5**

Marinated grilled sirloin, butternut squash puree, cauliflower,

black olives and parsley

### I Dolci

**Torta con Panna e Amarene 11**

Homemade dark chocolate sponge-cake, whipped cream, imported dark morello cherries

**Cannoli Siciliana 11**

Sweet creamy fresh ricotta, chocolate chips, candied fruit, crushed caramelized pistachio, lemon aroma

**Espresso Affogato con Gelato 8sgl/9.5dbl**

Vanilla gelato drowned in espresso (sgl or dbl shot)

**Gelato Italiano Fragola (Strawberry) 9**

**Sorbetto di Mango 9**