

# The Deal of the Week by the Glass

## '17 Chianti Classico Riserva 12gls/42btl

100% Sangiovese from Palazzo Nuovo winery in Tuscany. This Tuscan gem presents a captivating ruby red hue. Aromas abound, showcasing an array of ripe red and black berries, creating an enticing bouquet. Upon tasting, the wine reveals a velvety texture, with mild tannins seamlessly integrated, offering a beautifully balanced and elegant palate experience. The finish is long and satisfying, leaving a lasting impression of the wine's intricate complexity and refined finesse.

Pairs well with veal, chicken, and beef dishes.

## Lavender French 75 13

Lemon infused Gin, Lavender simple syrup, fresh lemon juice, topped with Prosecco

### Per Cominciare

## Zuppa Patate Tartufo Cup7/Bowl 9

Roasted Garlic, potato, truffle

## Antipasto Saporito (for 2 people) 20

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

### La Pasta, il Pesce e la Carne

## Risotto ai Frutti di Mare 25

Imported arborio rice sauteed with fresh assorted seafood with roasted garlic a touch of marinara & parmesan cheese

## Branzino alla Piccata 34

Pan roasted South Pacific branzino served with a lemon butter white wine sauce along with house made eggplant caponata

## Brasato di Manzo con Farro 36

Beef boneless short ribs slowly braised in red wine, au jus and creamy fontina fonduta served over creamy farro

### I Dolci

## Pan Di Spagna al Cioccolato 12

Chocolate hazelnut sponge-cake filled with a dark chocolate cream, cocoa, and topped with a chocolate glaze

## Gran Gelato Fragola 9

## Sorbetto alla Mango 9