

The Deal of the Week by the Glass

'19 Barbera d'Asti "Malgra'" 11gls/40btl

100% Barbera. Intense ruby red, with characteristically purple reflections. Notes of flowers and red fruits, with a light hint of spice. Good structure, soft, pleasant, and harmonic; well-balanced. Excellent with cheeses, pastas, & meats.

Per Cominciare

Butternut Squash Cup 6.5/bowl 9

Butternut squash, sweet potato, garlic, onions, candied walnuts

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

Tagliatelle Ragu' di Maiale 22.5

Imported egg yolk pasta, pork ragu', scallions, mushrooms, Grana Padano cheese, truffle oil

Seafood Risotto 32.5

1 year aged Acquerello rice imported from Italy, shrimp, mussels, clams, alaskan cod, calamari, fresh herbs

Pizza e Porchetta alla Romana 23

Roasted crispy porchetta (rolled pork belly) stuffed with garlic, herbs, Calabrian chili served sliced with garlic sauce, mozzarella, parmigiano, sweet red peppers, wild arugula

I Dolci

Panna Cotta e Amarene 11

Creamy sweet Italian custard. Dark morello cherries

Espresso Affogato con Gelato 8sgl/9.5dbl

Vanilla gelato drowned in espresso (sgl or dbl shot)

Gelato Italiano al Pistacchio 9

Sorbetto di Passion Fruit 9