

## The Deal of the Week by the Glass

**'22 Zinfandel Kunde**

**12gls/44btl**

100% Zinfandel from Sonoma County. Medium bodied, ruby red in color. Plush & velvety with notes of blackberry, oak, bumble berry jam & vanilla. Smooth tannins with a silky texture finish.

This wine pairs best with tomato based dishes & grilled meats.

**Spicy Watermelon Margarita**

**12**

Blanco tequila, triple sec, lime juice, fresh watermelon juice, homemade spicy simple syrup

### Per Cominciare

**Zuppa di Broccoli**

**Cup 7/Bowl 9**

Broccoli, potatoes, onions, celery

### La Pasta il Pesce e la Carne

**Risotto alla Paesana**

**22**

Spinach risotto, green peas, asparagus, sweet bell peppers, shallots, pecorino

**Bistecca Newyorkese con Funghi**

**36**

Free range grilled New York Strip served with garlic, butter, and crimini mushroom sauce served with vegetables and potatoes

**Maiale con Portobello Gorgonzola**

**30**

Bone in pork chop marinated in fresh herbs sauted with Portobello mushrooms & gorgonzola, in a demi glaze sauce served with potatoes and vegetables

**Merluzzo alla Mediterraneo**

**32**

Roasted Black Cod in butter and fresh herbs served with a fresh blend of shallot, bell pepper, green olives, kalamata olives & yellow cherry tomatoes.

### 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 Nutella**

**9**

**Sorbetto alla Pesca (Peach)**

**9**