

# The Deal of the Week by the Glass

## '22 Emmolo Sauv Blanc Napa Valley 10gls

A translucent yellow hue, this wine features clean, bright scents of citrus blossom, with subtle notes of nectarine, newly ripened honeydew, tangerine and a hint of guava. Aromas of white peach, clementine and other citrus. Bright lemon blossom on palate, with hints of peach. Smooth texture, lasting freshness. Not overly ripe and vibrant acidity. Pairs well with salads, grilled fish, and cheeses.

### Per Cominciare

## Zuppa di Fagioli Cup 7/Bowl 9

Cannellini beans, carrots, onion, celery

## 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

## Spaghetti Cozze e Vongole 21

Imported pasta sauteed with mussels, clams, parsley, white wine, chili flakes, and lemon zest

## Salmone al Brandy 29.5

Pan seared fresh salmon with shallot and green peppercorns in a brandy sauce with a touch of cream, served with black rice and seasonal vegetables

## Vitello Saltimbocca 28

Natural veal scaloppinas, imported Parma ham, mozzarella, served in a butter and sage - white wine sauce

### 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

## Cannoli alla Nutella 11

## Gran Gelato alla Ciliegia (Cherry) 9

## Sorbetto al Mango 9