

The Deal of the Week by the Glass

'22 Terlato Pinot Grigio

10gls

Light gold in color. The wine shows bright notes of citrus, white peach, pear and spring flowers. Complex and layered with ripe peach, pear, citrus and a mouth filling texture with crisp mineral finish. Pairs well with seafood and subtle chicken dishes as well as by itself.

Per Cominciare

Minestrone & Farro

Cup 7/Bwl 9.5

Onion, celery, carrot, pepper, vegetable stock, Farro

Antipasto Saporito (for 2 people)

20

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

La Pasta, il Pesce e la Carne

Spaghetti Francesca

26.5

Imported pasta, shrimp, roasted garlic, diced tomato, marinara & white wine sauce

Cioppino - Italian Style Fish Stew

31

Wild Petrale Sole, mussels, clams, calamari, shrimp, fennel tomato chili broth, garlic crostini

Lombata Di Maiale e Funghi

28

Grilled Pork Loin with a mushroom Marsala Pan Jus served with mashed potatoes and vegetables

I Dolci

Limoncello Raspberry Cake

12

Limoncello soaked sponge cake, lemon cream, raspberry marmalade, topped with a raspberry glaze and white chocolate

Espresso Affogato con Gelato 8sgl/9.5dbl

Vanilla gelato drowned in espresso (sgl or dbl shot)

Gran Gelato all'Espresso

9

Sorbetto all'Arancia Rossa

9