

The Deal of the Week by the Glass

'20 LaCryma Christi Vino Rosso **12gls/45btl**

Ruby red in color with violet reflections, intense fruity aroma with hints of cherry, raspberry, blackcurrant & spicy overtones. Soft & elegant on the palate, with pleasant tones of mature red fruits, hints of tobacco & black pepper. This wine is best paired with tomato based sauces & red meats.

Twice Toasted Whiskey Sour **12**

Twice toasted bourbon, simple syrup, lemon juice, bitters, orange twist, amarena cherry

Per Cominciare

Garbanzo Bean Soup **Cup 7/Bwl 10**

Antipasto Saporito (for 2 people) **20**

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

Il Pesce e la Carne

Pappardelle Cremoso **24**

Imported ribbon like pasta, mild italian pork sausage, roasted chanterelle mushrooms & a touch of cream

Barramundi alla Siciliana **34**

Pan seared wild Barramundi sauteed with cherry tomatoes, caper berries, lemon, butter, artichokes and white wine

Lombatello con Chanterelle **42**

Australian Grass Fed Hangar Wagyu Beef grilled served in a Chanterelle cream sauce with seasonal vegetables and potatoes

I Dolci

Panna Cotta ai Mirtilli **12**

Creamy & sweet Italian custard served with housemade blueberry sauce

Chocolate Souffle' **12**

Please order this delicious dessert with your entrée as it takes 15/20 minutes

Espresso Affogato con Gelato **8sgl/9.5dbl**

Gran Gelato Pistachio **9**

Sorbetto Blood Orange **9**