

## The Deal of the Week by the Glass

**'17 Onx Red Blend Paso Robles** **12gls/44btl**

Red blend from Paso Robles. On the nose, candied boysonberry, blueberry, milk chocolate & a hint of smoke. Jammy, with plenty of tannic support for a rich and hearty palate accompanied with black currant, blueberry, and coffee beans. This wine best pairs with grilled red meats and tomato based dishes.

**Double Malt Whiskey Sour** **13**

Double Malt Rye Whiskey, simple syrup, lemon juice, bitters, orange twist, amarena cherry

### Per Cominciare

**Vellutata di Tartufo e Patate** **Cup 7/Bwl 9**

Mixed mushroom, truffle & potato soup

**Short Rib Polpette** **15**

Homemade short rib meatballs (3) in our marinara sauce

### La Pasta il Pesce e la Carne

**Risotto Cremoso** **24**

Arborio risotto sauteed with salmon, asparagus & garlic in a creamy saffron sauce

**Filetto di Manzo Saltimbocca** **34**

Beef tenderloin medallions marinated in fresh herbs topped with imported Parma ham, mozzarella, served in a butter and sage - white wine sauce

**Cioppino - Italian Style Fish Stew** **30**

Halibut, salmon, mussels, clams, calamari, shrimp, fennel tomato chili broth, garlic crostini

### I Dolci

**Panna Cotta alle Amarene** **12**

Housemade creamy & sweet Italian custard served with housemade Amarena cherry sauce

**Gran Gelato alla Fragola** **9**

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

**Sorbetto al Limone** **9**