

The Deal of the Week by the Glass

'21 Zamo' Rosso Venezia Giulia 10gls/36btl

30% Cabernet Sauvignon, 40% Merlot & 30% Refosco. This wine is ruby red in color. On the nose with bright red fruit, cherry, raspberry & violets emerge clearly from the glass. Medium bodied with slight acidity. To pair with roasted meat and flavorful pastas with rich sauces.

The Black Manhattan 12

Templeton rye, amaro averna, aromatic bitters, and cherry with orange twist

Per Cominciare

Zuppa di Asparagi Cup 7/Bowl 9

Cream of asparagus, onions and potatoes

Carpaccio di Pesce Spada Affumicato 17

smoked & cured swordfish carpaccio with a savory caper dressing

Il Pesce e la Carne

Cioppino - Italian Style Fish Stew 31

Mussels, clams, calamari, shrimp, fin fish, tomato chili broth, garlic crostini

Branzino del Pacifico con Primizie 34

Pan roasted south pacific branzino with terra mia caponata (eggplant, zucchini, fennel, red peppers, onion, garlic, celery) & sweet and sour agrodolce sauce

Lombatello con Gorgonzola e Tartufo 40

Australian Wagyu hangar beef grilled with a savory gorgonzola black truffle sauce served with potatoes and vegetables

I Dolci

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 alla Stracciatella 9

Sorbetto al Raspberry 9