

Il Vino Speciale di Oggi – By the Glass

'22 One Cru Cabernet Sauv *12 gls/42btl*

100% Cabernet Sauvignon from the Monterey Mountains. Deep ruby and opaque, with aromas of blackberry, cassis, and light cedar. Full-bodied on the palate with dark cherry and plum, supported by smooth, medium-firm tannins. Clean, balanced finish with subtle cocoa and baking spice. Pairs well with steaks, grilled lamb, braised meats, hearty ragù, and aged cheeses..

Vellutata di Broccoli *Cup 7 / Bowl 10*

A velvety blend of slow-simmered broccoli and tender potatoes

Tagliatelle con Granchio *25*

Homemade pasta sauteed with blue crab meat, asparagus, prawns, garlic, shallots and vodka in a fresh chopped tomato sauce

Seabass allo Zafferano *35*

Corvina Seabass, sauteed with shallots, white wine, saffron, butter, and a touch of lemon juice

Pollo Saltimbocca *26*

Pan seared Mary's chicken breast, topped with Parma ham and mozzarella, butter, sage & white wine

Pan Di Spagna al Cioccolato *12*

Chocolate hazelnut sponge-cake filled with a dark chocolate cream, cocoa, and topped with a chocolate glaze

Gran Gelato alla Nocciola *9*

Sorbetto al Limone *9*

Affogato *8 / 9.5*

A scoop of vanilla gelato "drowned" (the meaning of "affogato") by a shot (or two) of hot espresso coffee