

## **Il Vino Speciale di Oggi – By the Glass**

### **'22 Montepulciano Tatone**

**12 glass**

100% Montepulciano d'Abruzzo. Intense ruby red color with garnet shades. Mature and complex with aromas of black cherry, blueberry, plum. Good balance, full-bodied, with a long and persistent finish. Best pairing with roasted or stewed meats, rich pastas, mushrooms.

### **Blood Orange Sour**

**10**

Buffalo Trace whiskey, blood orange sour mix, dash of bitters

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### **Minestrone e Fagioli**

**Cup 7 / Bowl 10**

Traditional minestrone soup with cannellini beans

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### **Ravioli Ricotta e Pancetta**

**25**

Homemade pasta stuffed with mixed wild mushrooms served in a creamy lemon ricotta sauce with roasted zucchini and crispy pancetta

### **Capesante al Limone**

**34**

Wild Hokkaido sea scallops (U10), sautéed with garlic, butter, white wine, lemon, and fresh parsley, served over fettuccine

### **Braciola di Maiale con Marsala**

**28**

Grilled marinated bone in “ribeye” style pork chop (10oz) sautéed in a butter, mixed wild mushrooms & dry marsala wine sauce served with potatoes and seasonal vegetables

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### **Torta Mousse al Cioccolato**

**12**

Sponge-cake cake base topped with a dark chocolate mousse dusted with cocoa powder

### **Gran Gelato al Cioccolato**

**9**

### **Sorbetto al Mango**

**9**

### **Affogato con Gelato**

**8sgl/9.5dbl**