

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

Spaghetti Francesca **26.5**

Imported pasta, shrimp, zucchini, garlic, diced tomato,
marinara & white wine sauce

Seabass alla Piccata **35**

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

Short Ribs al Sangiovese **30**

Beef boneless short ribs slowly braised in
Sangiovese wine and mixed vegetables

Semifreddo alla Nocciola **12**

Semi-frozen gelato mousse of hazelnut and meringue

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