

Il Vino Speciale di Oggi – By the Glass

'22 Cab Sauv “M” by Mac & Billy 🍷 12 / 🍷 40

Full-bodied Cabernet Sauvignon wine with notes of red cherry, tobacco, aniseed, and earth, with wafts of floral perfume and mint chocolate. The palate is sleek with a smooth, velvety texture. Great with red grilled meats and braised sauces.

Bourbon Flight **20**

A curated tasting from the Buffalo Trace Distillery featuring W.L. Weller Special Reserve, Eagle Rare 10 Year, and Blanton's Single Barrel — three distinctive expressions, served as 1 oz pours each.

Zuppa di Carota **Cup 7 / Bowl 10**

Velvety carrot soup simmered with sweet onions and tender potatoes

Caramelle di Pasqua **20**

Homemade pasta shaped like candy, stuffed with goat cheese, fresh ricotta, Parmigiano Reggiano, served in a brown butter sage sauce

Halibut alla Mediterranea **30**

Pan roasted wild halibut, sauteed with sundried tomatoes, capers, white wine butter sauce, served over creamy Arborio rice and roasted vegetables

Grigliata Mista di Carne **32**

Mixed grilled meat – one mild Italian sausage, one pork chop, one lamb chop, one Mary's chicken breast, served with Italian herb sauce and vegetables

Torta Dubai-Chocolate & Gelato **12**

Rich fudge brownie cake layered with pistachio cream, graham cracker crumble, and finished with a silky chocolate ganache, served with a scoop of vanilla gelato

Gran Gelato Fragola **9**

Sorbetto al Mango **9**

Affogato con Gelato *8sgl/9.5dbl*