

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.

Spiced Pear Sour 10

Pear and cinnamon infused rye whiskey, sour mix, amarena cherry

Minestrone e Fagioli Cup 7 / Bowl 10

Traditional minestrone soup with cannellini beans

Bruschetta di Salmone 16

Warm toasted bread served with cream cheese, smoked salmon, and capers

Rigatoni Arrabbiata con Pancetta 20

Imported pasta served in our homemade spicy arrabbiata marinara sauce with Italian pancetta and 'nduja

Mahi Mahi Mari Monti 36

Pan seared wild Mahi Mahi sauteed with roasted bell peppers, baby artichoke & mixed wild mushrooms in a garlic white wine sauce

Braciola di Maiale con Marsala 30

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

Limoncello Mascarpone Cake 12

A rich combination of Sicilian lemon-infused sponge cake, and Italian mascarpone topped with white chocolate

Affogato con Gelato 8sgl/9.5dbl

Gran Gelato Pistacchio 9

Sorbetto al Mango 9