

## **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

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

Velvety carrot soup simmered with sweet onions and tender potatoes

### **Bruschetta di Salmone 16**

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

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### **Rigatoni Arrabbiata con Pancetta 20**

Imported pasta served in our homemade spicy arrabbiata

Marinara sauce with Italian pancetta and 'nduja

### **Cioppino – Italian Style Fish Stew 30**

Salmon, Mahi Mahi, mussels, clams, calamari, shrimp, fennel-tomato-chili broth, along with garlic over toasted crostini

### **Wagyu Tagliata 34**

Australian grass-fed Wagyu top sirloin, grilled, Tuscan-style sliced and finished with TerraMia signature Italian herb sauce, served with seasonal vegetables and roasted potatoes

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### **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 Limone 9**