

Today's Specials

'23 Tua Rita Sangiovese Rosso **12gls/45btl**

An expressive coastal Tuscan red crafted from 100% Sangiovese. On the nose, it offers enticing aromas of dark cherries, wild blackberries, and violets layered with Mediterranean herbs, subtle forest floor, and warm spices. The palate is medium to full-bodied and beautifully structured with polished tannins, vibrant acidity, and a long, savory finish that pairs naturally with rich cheeses, fresh pasta, and grilled meats.

Sicilian Sour **12**

Amaro Averna, Sazerac rye, lemon juice, simple syrup, bitters, lemon peel.

Minestrone **Cup 7 / Bowl 10**

Traditional minestrone soup.

Penne Amatriciana **20**

Imported pasta, guanciale, calabrian chili flakes, garlic, onions, housemade tomato sauce topped with grated Pecorino romano

Pesce Spada Piccata GF **31**

Grilled wild swordfish sautéed with garlic, butter, white wine, lemon, and Sicilian capers, served with seasonal vegetables and creamy risotto.

Lombatello Surf & Turf GF **36**

Australian grass-fed hangar Wagyu beef steak and two prawns, grilled and served in a fresh herb Italian sauce.

Torta Ricotta e Pistacchio V **12**

Sponge-cake layered with pistacchio cream and ricotta cream covered in powdered sugar

Gran Gelato Nocciola V **9**

Sorbetto al Limone V **9**

Espresso Affogato V **8sgl/9.5dbl**

GF gluten-free V vegetarian