

The Deal of the Week by the Glass

'21 Casasmith Primitivo

11gls/40btl

100% Primitivo grapes grown in Washington. Aromas of ripe raspberries, tarragon and fresh flowers. Medium-to full-bodied with silky tannins. Pleasantly tart berry character to the palate with good acidity and a stony, dry finish. Pairs well with sweet and savory sauces, grilled meats, as well as rich tomato sauces featuring meat and/or parmesan.

Guava Margarita

11

Reposado Tequila, orange liqueur, guava simple syrup, lime juice

Per Cominciare

Minestrone con Lenticchie

Cup 7/Bwl 10

Mixed vegetables & lentils soup

Antipasto Saporito (for 2 people)

20

Salame Finocchiona Toscana, Sopressata, Crostini with Spicy Bomba, soft provolone, semi aged Asiago cheese

La Pasta il Pesce e la Carne

Tagliatelle al Ragu di Maiale

24

Housemade ribbon like pasta, slow roasted pork loin in a san marzano tomato sauce

Cioppino - Italian Style Fish Stew

30

Mussels, clams, calamari, shrimp, salmon, sweet bell peppers, fennel tomato chili broth, garlic crostini

Braciola di Maiale e Marsala

28

Roasted marinated pork chop sauteed in butter, sweet marsala wine, fresh herbs, chanterelle mushrooms

I Dolci

Pan Di Spagna al Cioccolato

12

Chocolate hazelnut sponge-cake filled with a dark chocolate cream, cocoa, and topped with a chocolate glaze

Espresso Affogato con Gelato

8sgl/9.5dbl

Gran Gelato Strawberry Cheesecake

9

Sorbetto Blood Orange

9