

Wine by the Glass

Bianco

Falanghina, Feudi di San Gregorio, Campania	9.
Verdicchio, Conti di Buscareto, Marche	9.
Gavi, Tenuta Olim Bauda, Piemonte	11.
Nebbiolo & Vespolina Rosato, Proprieta Sperino, Piemonte	11.
Pinot Grigio, Orizzonti, Puglia	8.
Lugana, Molin, CaMaiol, Veneto	12.
Soave Classico, Inama, Veneto	10.

Sparkling

Prosecco, Le Contesse, Friuli	10.
Moscato d'Asti, Elio Perrone, Piemonte	8.
Rose Brut, Ferrari, Trentino 375ml split	30.
Sparkling Rose Brut, Clara C, Veneto	11.

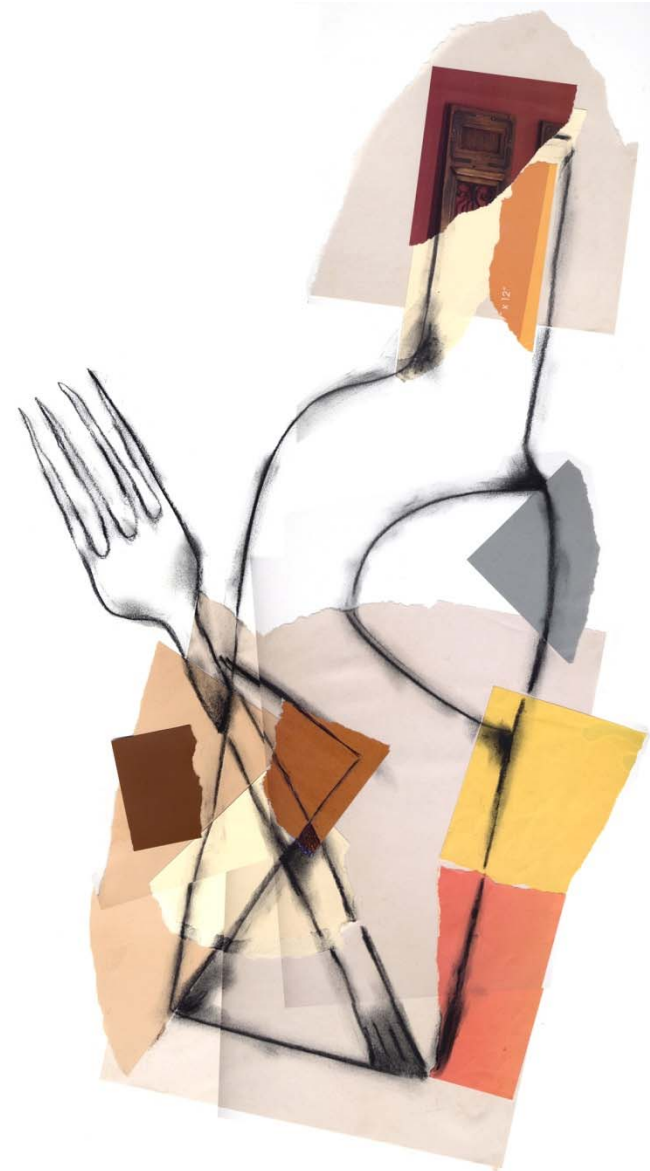
Rosso

Nebbiolo, Nino Negri, Lombardia	12.
Montepulciano, Tor Del Colle, Molise	10.
Pinot Noir, Solena, Oregon	13.
Barbera d'Alba, Franco Conterno, Piemonte	10.
Etna Rosso, Pistus, I Custodi, Sicilia	13.
Chianti Classico Riserva, Rocca della Macie, Toscana	12.
Super Tuscan, Il Fauno di Arcanum, Toscana	13.
Valpolicella Ripasso Superiore, Monte Zovo, Veneto	12.

Riserva

Chardonnay, Premier Cru, Château de la Cree (Domaine Serene)	15.
Brunello di Montalcino, Col D'Orcia 2010, Toscana	19.

a Cena Ristorante



Antipasti

*Arancini

House-made Mozzarella
stuffed risotto croquettes
10

Antipasto

Kitchen selection of salami, cheese, olives,
grilled ciabbata
14

*Caprese

Burrata, oven-roasted tomato,
Basil, olive oil, saba,
Grilled ciabbata
14

Polipo

Grilled Octopus salad, Arugula, garbanzo puree,
lemon, olives, Mamma Lil's Peppers
14

*Casa

Field Greens, onion balsamico,
Hazelnuts, pecorino, roasted tomato
11

Romano

Grilled Romaine,
Gorgonzola, crispy Pancetta
12

*Margherita Pizza

Mozzarella, basil, olive oil
12

Salsiccia Pizza

House-made fennel sausage,
Mamma Lil's peppers, arugula
12

Primi

Garganelli alla Norcia

House-made fennel Sausage,
Cremini, white wine, cream
14

Spaghetti

House-made Meatballs, Grana Padano
15

*Fettucine

basil, garlic, cherry tomatoes, XVO,
Kalamata olives, caprino
16

^Ravioli

Ricotta-stuffed pasta,
Pomodorraccios, garlic, basil, XVO
15

Agnolotti

Corn & Mascarpone Raviolini,
Butter-Poached Maine Lobster
24

Secondi

Tagliata

Grilled flank steak,
Arugula, Tuscan fries, salsa verde
19

Fritto Misto

Fried prawns, calamari, scallops,
Artichoke hearts, olives,
Lemon caper aioli
16

*Eggplant Parmesan

Pomodoro, mozzarella, Parmigiano
15

*Vegetarian Items