

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.

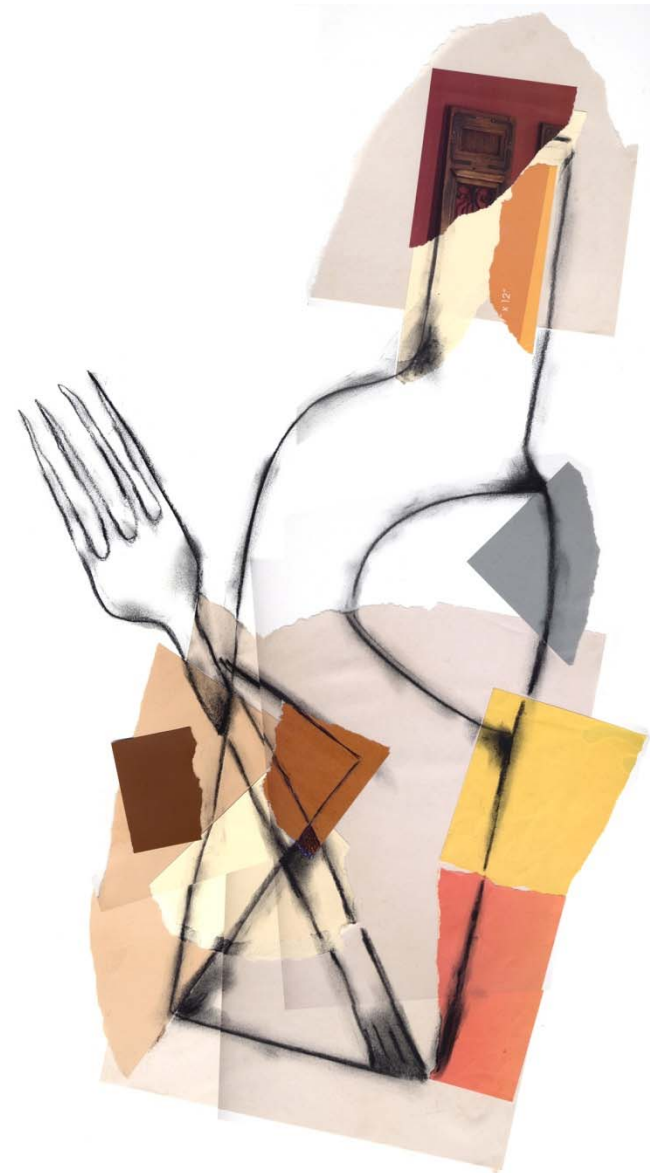
Rosso

Nebbiolo, Nino Negri, Lombardia	12.
Montepulciano d'Abruzzo, Tor Del Colle, Abruzzo	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.
Rosso di Montalcino, Castiglion del Bosco, Toscana	12.

Riserva

Chardonnay, Premier Cru, Château de la Cree (Domaine Serene)	15.
Brunello di Montalcino, Castiglion del Bosco 2010, Toscana	20.

a Cena Ristorante



Antipasti

Polpette

Pork and Beef meatballs baked with Mozzarella,
Grilled bread
9

Polipo

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

Romano

Grilled Romaine,
Gorgonzola, crispy pancetta
12

*Casa

Farm Greens, honey-poached pear,
champagne vinaigrette, goat cheese,
hazelnuts
11

*Margherita Pizza

Mozzarella, basil, olive oil
12

Salsiccia Pizza

Mozzarella, Mama Lil's, Arugula,
House-made Fennel Sausage
14

***Vegetarian Items**

Primi

Agnolotti

Corn & Mascarpone Raviolini,
Butter-Poached Maine Lobster
24

Tagliatelle

Sudan Farms Lamb Bolognese, pecorino
15

Garganelli alla Norcia

House-made Fennel Sausage, Cremini,
White wine, cream
15

Secondi

*Eggplant Parmesan

Pomodoro, mozzarella, Parmigiano
15

Capesante

Pan-Seared Day Boat Scallops,
Celery root puree, sage,
brussel sprouts, saba,
18

*Panino

Grilled Focaccia, Smoked Mozzarella
Served with Roasted Tomato Zuppa
15