

SPECIALS

Bruchetta

Homemade Sliced Bread

* Goat Cheese, Caramelized Onions, Prosciutto Di Parma, Basil, EVOO

* Diced Asparagus, Ricotta, Balsamic Glaze, Lemon Zest, EVOO

* Fior Di Latte Mozzarella, Heirloom Cherry Tomatoes, Basil Pesto, Peter Lagers Bacon, EVOO

Pizza

* Roasted Porchetta, Fontina & Fior Di Latte Cheese, Fig Spread, Fresh Basil, EVOO

* Honey Cheese Pizza, Fior Di Latte Mozzarella, Fontina Cheese, Whipped Ricotta, Lemon Zest,
Italian Honey, Microgreens

Panuzzo

Veal Parmigiana

Breaded & Baked Veal Cutlets, Fior Di Latte Mozzarella, Italian Plum Tomato

Pasta

Fresh Fusilli Calabresi Pasta In A Genovese Style Pesto With Imported Semi Dry Baby Tomatoes,
Topped With Shaved Pecorino Romano DOP, Lemon Zest & Toasted Pine Nuts

Add Baked Chicken

Add Grilled Shrimp

Pesce

Imported From Greece, Whole Bronzini Fish, Butterflied, Pan Seared In EVOO, Sicilian Capers,
Kalamata Olives, Imported Semi-Dry Cherry Tomatoes With A Lemon, Wine, Butter Sauce

Served With Asparagus

Meat

20 OZ PRIME, BONE IN, CENTER CUT, NEW YORK STRIP

Seasoned & Charbroiled On Grill, Finished In Oven With A Spread Of Organic Pasture-Raised
Ghee Clarified Butter

Served Medium Rare & Sliced & Comes With Two Potato Croquettes

DRINK SPECIALS

20% OFF

White Wine

PINOT GRIGIO 'RAMATO' \$16 GLASS

Friuli D.o.c

100% Pinot Grigio From Friuli, Northern Italy

Notes Of Stone Fruit, With Hints Of Pineapple & White Flowers.

Good Mineral Structure, Robust, With Cherry Notes

Pairs Great With Cured Meats & Pasta

Certified Sustainable Farming Vineyard

Red Wine

RIOJA, IJALBA GRACIANO \$16 GLASS

Region: Rioja, Spain, town of Logrono

100% Graciano Attractive Cherry Red With Aromas Of Berries & Cherry Liqueur

Balanced Acidity & Abundant In Fruit Aged 10 Months In French Oak Barrels Before Bottling

Featured Cocktail

ASH & AMBER \$18

Mezcal Matra, El Tesoro Blanco, Agave, Bitters, Orange Zest Smoked To Perfection Table Side

With Maple Wood Chips