

SPECIALS

Bruchetta

Homemade Sliced Bread

- * Diced Heirloom Cherry Tomato, Diced Peach, Ricotta, Basil, Honey, EVOO
- * Burrata, Fresh Fig, Prosciutto Di Parma, Basil, Balsamic Vinegar Dop, EVOO
- *Roasted Beets, Goat Cheese, Basil, Balsamic Glaze, EVOO

Appetizer

Fig Carpaccio

Fresh Black Mission Figs, Smashed With Stracciatella Cheese, Pistachio Nuts, EVOO,
Drops Of Balsamic Reduction

Pizza

Fior Di Latte, Goat Cheese, Caramelized Onion, Fresh Fig, Prosciutto Di Parma, Microgreen, EVOO

Chicken Caesar Milanese

Baked Chicken Cutlet, Topped With Romaine, Heirloom Sliced Tomato, Homemade Caesar Dressing,
Crushed Homemade Croutons, Shaved Parmigiana, & Lemon Zest

Entree

12 Oz Berkshire Rib Pork Chop, Pounded Thin, Breaded & Pan Seared,
Broiled With Grana Padana/Grated Pecorino Romano, Hot Cherry Peppers,
In A Chicken Stock Citrus Sauce
Served With Potato Croquette

DRINK SPECIALS

Bottle Only

BORDEAUX, FRANCE, GRAVES

Chateau Haut Selve \$65

Vibrant, Ruby Color With Intense Aromas Of Provencal Herbs & Oak. Richly Structured Wine, Enticing Tannins With Black-Fruit & Ripe. 12 Months In French Oak Barrels, Sustainable Agriculture

CANNONAU DI SARDEGNA DOC \$50

100% Cannonau Grape

From The Beautiful Island Of Sardinia, Italy, Considered One Of The Worlds Original "Blue Zones"
This Ruby Red Wine W/ Tones Of Blackberry & Cherries With Notes Of Mediterranean Herbs
Its Full Bodied With Delicate Balsamic Notes

Red Wine

20% Off

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

CUCUMBER JALAPENO MARGARITA \$19

Don Fulano Reposado, Fresh cucumber juice, Agave, Fresh Lime Juice, Cucumber & Jalapeño