

SPECIALS

Bruchetta

Homemade Sliced Bread

* Butternut Squash, Goat Cheese, Dried Cranberry, EVOO

* Fig Spread, Sliced Pear, Sliced Pecorino Romano, Toasted Pecans, EVOO

* Feta Cheese, Sliced Peach, Prosciutto Di Parma, Honey, Basil, EVOO

Pizza

Fior Di Latte, Butternut Squash, Prosciutto Di Parma, Caramelized Onion, Microgreen, Evoo

Chicken Caesar Milanese

Golden Pan-Fried In 100% Olive Oil, Topped With Romaine Hearts, Heirloom Cherry Tomatoes, Crushed House-Made Croutons, Shaved Parmigiano, Lemon Zest, And Our Homemade Caesar Dressing

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

Featured Cocktail

SARTI SPRITZ (ITALYS NEWEST SPRITZ) \$16

Sarti Rosa, Prosecco, Seltzer

SARTI TINI \$17

Sarti Rosa, Italian Vodka, Lemon Juice

FALL SPECIAL COCKTAILS

FALL HARVEST MARGARITA \$21

Don Fulano Reposado, Amaretto, Lemon, Caramel Drizzle, Cinnamon Sugar Rim

PUMPKIN PIE ESPRESSO MARTINI \$16

Italian Vodka, Kahlua, Chilled Espresso, Splash Baily's, Pumpkin Spice Syrup

APPLE SPICE OLD FASHIONED \$17

Basil Heydan, Apple Syrup, Toasted Almond Bitters, Angostura, Smoked Cinnamon,
Autumn Ice Cube