

## The Deal of the Week by the Glass

**'19 Sassotondo Maremma Toscana 12gls/45btl**

100% organic farmed Ciliegiolo grape. Brilliant ruby red. Fresh and clean, with fruity aromas of cherry and red fruits. Smooth with a good structure, and a long and persistent finish. Best pairing with roasted or braised meats, aged cheese, rich pastas.

### Per Cominciare

**Zuppa di Lenticchie (Lentil) 8.5**

**Piatto di Salame e Formaggi (for 2 people) 15**

Thinly sliced Bresaola, Hot Sopressata Calabrese, Crostini with Eggplant Caponata, Caciotta Mountain herbal cheese, Lagorai Alpine cheese

### La Pasta, il Pesce e la Carne

**Ravioli di Porcini in Salsa Aurora 19.5**

Homemade pasta stuffed with wild Porcini mushrooms, ricotta and parmigiano, served in tomato - cream sauce

**Ono Fish Acquapazza 26**

Wild Hawaiian Ono fish poached in white wine with roasted garlic, zucchini, carrot, chopped tomato and italian parsley, served with black rice and seasonal vegetables

**Bistecca New York e Chantarelle 34**

Grilled New York steak (11/12oz) marinated in garlic and rosemary, served with wild yellow chantarelle mushrooms and garlic in a red wine reduction sauce with a touch of gorgonzola

### I Dolci

**Cannoli Siciliana 9**

Filled with fresh ricotta cheese, chocolate chips and candied citrus fruit imported from Italy

**Espresso Affogato con Gelato 7sgl/8.5dbl**

Vanilla gelato drowned in espresso (sgl or dbl shot)

**Gran Gelato Sea Salt Caramel 8**

**Sorbetto di Limone 8**