



## **TONIGHT'S SPECIALS**

### **Gamberi in Crosta di Coco**

*Coconut Crusted Shrimp, Pineapple,  
Mango & Papaya Salsa 22*

### **Pollo alla Parmigiana**

*Chicken Parmigiana with Spaghetti Pomodoro 29*

### **Petto d'Anatara**

*Duck Breast, Black Currant Sauce,  
Broccolini & Roasted Potatoes 38*

### **Spaghetti con Tartare di Tonno**

*Homemade Spaghetti in Almond & Arugula Pesto  
With Tuna Tartare & Lemon Zest 34*

### **Vitello Alla Milanese**

*Pound Veal Chop Milanese with Baby Arugula Salad, Lemon,  
Grape Tomatoes & Shaved Parmigiano 58*

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### **Panettone Bread Pudding**

*With Caramel Salted Gelato 14*

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### **Cocktail Special: Negroni al Barile**

*Four Pillars Barrel Aged Gin, Nonino Amaro,  
Carpano Antica Sweet Vermouth, Campari & Citrus 18*  
(Elegant, Oak Warmth & Citrus Brightness)

### **Cabernet Sauvignon, Grgich Hills Estate Napa Valley, California 2020 26 gl.**

*Aromas of sweet red and purple berries & dried hibiscus.  
Full-bodied with firm tannins. The aromas continue onto  
the palate, with the sweet fruit as the star of the show.  
Impressive, tightly knit, lovely structured Cabernet.*

**Decanter 94 Points**