



## **TONIGHT'S SPECIALS**

### **Appetizer: Polpo**

*Grilled Octopus with Potato Salad  
& Black Olive Puree 26*

### **Appetizer: Maryland Crab Cake**

*Puy Lentil Salad & Saffron Aioli 24*

### **Homemade Rigatoni alla Genovese**

*Short Rib & Pancetta White Ragu 30*

### **Risotto e Capesante**

*Wild Mushroom Risotto  
With Seared Sea Scallops 38*

### **Anatra**

*Seared Duck Breast, Tart Cherry Sauce,  
Mixed Wild Rice & Broccolini 42*

### **Pan Seared Halibut**

*Cucumber Gazpacho & Sauteed Baby Spinach 46*

### **Maple Mascarpone Cheesecake**

*Maple Sauce & Fresh Berries 14*

### **Pere al Vino Rosso**

*Chianti Poached Pear, Ricotta Cream, Pistachio & Mint Coulis 14*

### **Cocktail Special: Tinto de Verano Italiano**

*Chianti, Sweet Vermouth & San Pellegrino Limonata  
Served Over Ice with a Lemon Twist 16*

### **Vermentino, Giunco by Cantina Mesa 2025**

**Sardegna, Italia 16 gl. | 55 bt.** 

*Beautifully balanced, nuanced wine with a vibrant mineral mouthfeel. Gentle yet dynamic, it delivers bright freshness. Tropical fruit & white peach on the nose, beautifully complemented by herbal Mediterranean notes.*

**James Suckling 93 points**