



TONIGHT'S SPECIALS

Appetizer: Fritto Misto

Calamari, Shrimp & Zucchini with Anchovy Mayo 24

Appetizer: Capesante e Carciofini

Seared Sea Scallops & Sauteed Baby Artichokes & Basil Pesto 24

Homemade Orecchiette

With Lamb Sausage, Broccolini & Pepperoncino 30

Risotto e Gamberone

Lemon, Tomato & Artichoke Risotto With Sauteed Jumbo Shrimp 38

Anatra

*Seared Duck Breast, Rosemary Own Juices,
Mixed Wild Rice & Asparagus 42*

Pan Seared Halibut

Pancetta, Clams & Corn Chowder 46

Pere al Vino Rosso

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

Cocktail Special: Tinto de Verano Italiano

*Malfy Blood Orange Gin, Blood Orange Juice, Lemon,
Maple Simple & Thyme Liqueur 16*

(Refreshing & Sophisticated, Ideal on Warm Evenings as Aperitif)

Alvarinho, Soalheiro, Granit, Vinho Verde

Portugal 2024 16 gl. | 55 bt.



*Mineral driven with aromas of lemon & a hint of white peaches.
Very fresh with focused linear acidity, flavors of lemons & a bright,
salty finish. From high elevation parcel.*

James Suckling 93 points