

SPECIALI

DINNER

Goat Cheese Crostini 11

Vermont goat cheese, honey, basil, cracked black pepper on ciabatta crostini

Vitello Saltimbocca alla Romana 27

Veal scallop, prosciutto, sage in butter and white wine sauce, served with roasted potatoes and side salad

Budino di Gianduja 10

Hazelnut dark chocolate pudding topped with homemade whipped cream, hazelnut brittle, and Maldon sea salt

FEATURED BOTTLE

Ugolini Valpolicella Classico 12/60

Single vineyard cru, corvina blend (think Pinot Noir), medium bodied, fruity and fresh, pairs with veal, mushrooms, creamy pastas

COCKTAIL

Fall Paloma 14

Tequila, Rossa Amara - Sicilian blood orange liqueur amaro, Sanpellegrino Pompelmo grapefruit soda