

Dinner

(Prices do not include recommended wine pairing)

antipasti

Pizza cucina 16

Chicken, crispy pancetta, creamy white sauce, fresh tomatoes, parmesan, mozzarella, green onion

wine pairing: *Feudi di San Gregorio, Falanghina Poliziano, Rosso di Montepulciano*

Seafood risotto cakes 12

Bay shrimp, Dungeness crab, tomato-clam broth lemon butter sauce, peas

wine pairing: *DeLille, 'Chaleur Estate Blanc'*

insalata e zuppa

Beet salad 8

Red and golden beets, arugula, pecans herbed goat cheese, olive oil, balsamic drizzle

wine pairing: *Perazzeta, 'Sara', Sangiovese*

Chef's soup 5/7

Ask your server about today's choice

secondi

Lasagne 17

Chicken, mushrooms, spinach pasta, béchamel sauce, ricotta pesto, pomodoro

wine pairing: *Bertani Secco, Ripasso*

T-Bone florentine 30

16 oz., olive oil and herb marinade, creamed spinach, sautéed garlic broccolini

wine pairing: *Belguardo, 'Serrata'*

Eggplant parmesan 17

Herb breading, mozzarella, pomodoro sauce, artichoke mashed potatoes

wine pairing: *Il Molino, 'Il Volano'*

Beef rigatoni 24

Sauteed mushrooms, roasted cipollini onions, demi-glace ricotta sauce

wine pairing: *Palama, Negroamaro*

Pork tenderloin 19

Caramelized onions, apples, balsamic glazed zucchini, fettucine noodles

wine pairing: *Lucente, Supertuscan*

dolci

Chocolate pecan tart 8

Whipped cream

wine pairing: *Grahams, 10 year Tawny, Port*

*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.