



## Speciali Del Mese Menu February 2018

*Calamari alla Mediterraneo* \$12

sautéed calamari with kalamata olives, capers,  
cherry tomatoes and fresh herbs

*Fusilli Boscaiola* \$16

long curly pasta with peas, ham and fresh mushroom  
in a creamy pink sauce

*Pollo Principessa* \$19

sautéed chicken breast in light brown sauce,  
topped with melted smoked gouda cheese and asparagus

*Torta Nocciola* \$8

alternating layers of hazelnut cake, hazelnut cream and  
chocolate cream, topped with praline hazelnuts

*Buon Appetito!*



## Wine of the Month *Oberon Cabernet Sauvignon* **Napa Valley, California**

\$10 / glass    \$36 / bottle



Classic Napa Valley Cabernet Sauvignon, with deep, rich color and concentrated black fruit character. Lush, dark berry and cassis flavors complemented by 12 months of French oak barrel aging and a supple tannin structure.

*Salute!*