



Speciali Del Mese Menu January 2019

Lentil Soup \$8
homemade lentil soup

Fusilli al Pesto di Pomodoro \$19
fusilli pasta with sun dried tomato pesto, zucchini
and pecorino cheese

Pollo Portobello \$22
chicken breast with rosemary,
topped with portobello mushroom and smoked mozzarella

Cheesecake alle Fragole \$9
New York style cheesecake topped with wild strawberries and
strawberry sauce on a sponge cake base

Buon Appetito!



Wine of the Month

Valpolicella Ripasso

Veneto, Italy

\$10 / glass \$38 / bottle



Ruby red, full bodied wine with aromas of red fruits, especially prunes and cherries with a slight hint of nutmeg and a delicate balsamic note. Strong flavor, just the right level of tannins, good persistence, with an enveloping finale.

Salute!