



## Speciali Del Mese Menu November 2018

### *Lentil Soup* \$7

homemade lentil soup with butternut squash and potatoes, simmered with Italian herbs

### *Risotto di Zucca* \$19

butternut squash risotto with bacon and parmiggiano cheese

### *Pollo Milanese* \$18

pan fried breaded chicken breast, served with arugula salad with red onions, cherry tomato and lemon vinaigrette dressing

### *Apple Tartlet* \$9

Short pastry base filled with sliced apples, topped with an almond cream and vanilla ice cream

*Buon Appetito!*



## Wine of the Month

### Palazzo della Torre

Verona, Italy

\$10 / glass    \$38 / bottle



This is one of the wines that has made Allegri famous throughout the world. The vineyard surrounds Villa della Torre, a splendid masterpiece of Renaissance architecture now owned by the family, and produces a full-bodied red wine that has an ageing potential of at least ten years. The blend is the historic combination of Corvina and Rondinella with the addition of a small quantity of Sangiovese. A small percentage of the harvested grapes are left to dry out until December and then added to the previously vinified fresh grapes. The result is a velvety, well-balanced red wine that proffers mature, pulpy fruit.

*Salute!*