



Speciali Del Mese Menu March 2020

Oyster Oreganata \$12

baked oysters (5) topped with
toasted seasoned bread crumbs, garlic and herbs

Orecchiette con Cavolfiore \$17

ear-shaped pasta with cauliflower florets,
pancetta, toasted bread crumb, garlic and olive oil

Pollo alla Cacciatore \$21

seasoned chunks of chicken with bacon, scallions,
cannellini beans and white wine, in light tomato sauce

Pistachio Cheese Cake \$9

a creamy pistachio cheesecake with pistachio pieces,
topped with a light pistachio mousse and sprinkled with
pistachios, on a cookie crumb base

Buon Appetito!



Wine of the Month

Padrillos Malbec

Argentina

\$9 / glass \$30 / bottle



Young, crisp wine with floral notes of violets
and zesty taste of plums, cherries, dry berries
and a hint of white pepper on the finish. Fruit-
driven with a hint of oak and ideal for
immediate enjoyment to maintain its vitality
and freshness.

Salute!