



Speciali Del Mese Menu November 2020

Lentil Soup \$7

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

Risotto con Salsiccia e Piselli \$19

Italian carnaroli rice with homemade ragu sauce, mild spiced ground sausage and peas

Stinco D'Agnello Brasato \$28

lamb shank braised with vegetables, fresh herbs and tomato sauce, served with polenta

Pumpkin Cheesecake \$8

a cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter

Buon Appetito!



Wine of the Month

Lu' Li

Puglia, Italy

\$10 / glass \$38 / bottle



Intense deep ruby red. Wild berries on the nose, red flower, aromatic herbs, humus and eucalyptus. Very fruity in the mouth, well-balanced, mouth-filling with a great persistence.

Salute!