



Speciali Del Mese Menu February 2022

Prosciutto Flatbread \$13

homemade flatbread topped with prosciutto di Parma, arugula and shaved parmigiano cheese

Risotto ai Frutti di Mare \$26

seafood risotto with shrimp, scallop, calamari, clams and mussels, in light tomato sauce

Pollo alla Cacciatore \$24

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

Strawberry Whipped Cake \$11

delightful layers of white chiffon cake, fresh strawberries, and light whipped cream (dairy free dessert)

Buon Appetito!



Wine of the Month

Sentieri Infiniti Primitivo IGP

Puglia, Italy

\$10 / glass \$32 / bottle



Off-dry red wine made from the Primitivo grape, grown in Puglia, Italy. Aromas of blackberry, jam, ripe plum, cocoa, vanilla and oak. Full-bodied with notes of ripe plum, black fruit, jam, leather and vanilla on the palate. Generous finish with fine-grained tannins and lively acidity.

Salute!