



Speciali Del Mese Menu April 2022

Brie Crostini \$11

toasted crostini with warm brie cheese, orange and sliced almond, finished with a drizzle of raspberry honey dressing

Gnocchi Gorgonzola \$19

homemade potato gnocchi in a velvety gorgonzola cream sauce and crushed walnuts

Stinco D'Agnello Brasato \$36

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

Parve Lemonade Cake \$11

a traditional white chiffon filled and enrobed with a light lemonade flavored mousse

Buon Appetito!



Wines of the Month

Pietro Nera Belviso 1380 Nebbiolo Riserva DOCG

Lombardy, Italy \$11 / glass \$38 / bottle



Brilliant ruby red color that tends to garnet with aging. Vinous and pleasant bouquet. Soft, harmonious and slightly tannic flavor with a background of wild berries.

Audarya Vermentino

Sardegna, Italy \$12 / glass \$38 / bottle



Straw yellow with light green tinges. Fresh with citrus and tree fruit notes such as apple and peach. Subtle minerality and a hint of salinity which add complexity and charm to this wine all followed by delicate acidity and