

Speciali Del Mese Menu AUGUST 2022

CROQUETTE DI GRANCHIO \$18

homemade golden jumbo lump crab cake topped with cucumber and tomato and homemade spicy aurora sauce

FUSILLI CON PESTO ALLA SICILIANA E POLLO \$22

fusilli pasta with chicken and homemade Sicilian pesto sauce

SALMONE PISTACCHIO \$30

pistachio crusted salmon with white wine lemon butter sauce, served with spinach and roasted potatoes

MILE HIGH CHOCOLATE CAKE \$12

rich three-layer chocolate cake filled and frosted with dark chocolate and fudge frosting. Sides wrapped with rich chocolate chips



Wine of the Month



Puglia, Italy \$12/GLASS \$38/BOTTLE

A blend of southern Italian grapes
Negramaro, Primitivo, and Malvasia
Nera, the fruit is truly the shining
feature here. Juicy, velvety, lush, and
layered, this is a medium bodied wine
teetering on full. Bursting with dark
fruits of all shapes and sizes, this
ends with a long and layered finish.

