



Speciali Del Mese Menu

JULY 2022

GAMBERONI CON PANCETTA \$15

bacon wrapped shrimp with white wine and shrimp stock, served with spinach

FUSILLI ALLA SARDA \$20

fusilli pasta with homemade ragu sauce, mild spiced ground sausage and pecorino cheese

POLLO CARDINALE \$24

chicken breast topped with melted mozzarella cheese and roasted peppers

FLOURLESS CHOCOLATE TORTE \$12

simple yet elegant flourless and gluten-free chocolate torte

COOKIE BUTTER CAKE \$12

moist vanilla sponge cake layered with real Biscoff cookie butter and surrounded with Biscoff cookie crumbles peanut butter cups



Wine of the Month

FILARI DE SANT'ANTONI, SALENTO ROSSO

Puglia, Italy

\$12/GLASS \$38/BOTTLE



The native Negroamaro grape of Apulia is aromatic in quality and you'll find aromas of incense, strawberry and jasmine. A dry red wine that's a fine choice for cuisines that have a tinge of sweetness to them.

This comes from the Salento area of Apulia which is at the very end of the heel of Italy.

FILARI DE SANT'ANTONI, SALENTO ROSATO

Puglia, Italy

\$12/GLASS \$38/BOTTLE



A beautiful rosé wine with hints of salmon in its color, this wine bursts with fresh strawberry flavors and floral aromas, complemented with a crisp acidity.

Outside of Puglia a rosé of Negroamaro is an unusual wine that beckons the delights of the Puglian traditions.