



## FEATURED ITEMS

### **Olive e Noci**

House Marinated Castelvevtrano olives and Marcona almonds.

10.00

### **Acciughe**

Italian cured anchovy filets dressed in olive oil and parsley

5.00

### **Cozze al Vino**

Prince Edward Island mussels steamed in a white wine, fennel, citrus chili broth.

15.00

### **Tortelli di Asparagi**

Paprika pasta filled with asparagus, Speck and Gruyere cheese in a sage brown butter sauce

17.25

### **Risotto al Rhum e Salsiccia**

Risotto with house made sausage & a touch of Rum

24.00

### **Cosciotto di Agnello**

Swiss Chard stuffed lamb leg with toasted garlic mint sauce and baby carrots

18.00