

ITALIAN REGIONAL SPECIALS

April

Piemonte- "Land of Wine & Truffles"



Veal & Portabella

Ravioli - \$20.95

Fresh From Our Pasta Department, Tossed in Marsala Sauce with Mushrooms, Onions, and Topped with Pan Fried Veal Cutlets & Fresh Tomatoes



Brastato al

Barolo - \$25.95

Roasted Ribeye Marinated in Barolo Wine, Herbs, and Spices that's Grilled, then Served with Cheesy Polenta and Your Choice of Vegetable



Panissa Risotto -

\$19.95

Savory & Creamy Risotto Made with Crispy Pancetta, Salami, cannellini Beans, Fresh Tomatoes, and Asparagus.

- Vegan Option Available -



Gnocchi alla

Brava - \$18.95

Potato Dumplings Tossed in a Creamy Fontina Cheese Sauce with Onions and Roasted Red Peppers that's Covered with Melted Provolone.

REGIONAL WINE PAIRINGS

April

Piemonte - "Land of Wine & Truffles"



Mauro Molino
Nebbiolo - \$12

Glass / \$37

Bottle

Fresh and fruity taste, soft and delicate tannins and hints of rose and violet.

Always elegant and enchanting



Mauro Molino
Arneis - \$11

Glass / \$34

Bottle

Easy-drinking wine with a fresh, intense taste and a floral bouquet, with apple and lemon hints. Persistent in the mouth, with strong minerality and pleasantness