



NOVEMBER '23

REGIONAL SPECIALS

Abruzzo - Molise

Home of the Carfagna Family

Stuffed Pork - \$24.95

Pork tenderloin stuffed with garlic, spinach, fennel, and prosciutto, and topped with cranberry sauce. Served with a side of italian sausage stuffing and mixed vegetables.



Cioppino - \$24.95

Shrimp and clams stewed with tomatoes, onion, garlic, and basil. Served with garlic crostini and a cod filet.



Lamb & Risotto - \$24.95

Grilled lamb chop loins served with a savory risotto, and tossed with asparagus, tomatoes, and onion with marsala wine.



Sausage Ravioli - \$18.95

Hot Italian sausage ravioli made in house, tossed with a rosemary and butternut squash sauce.





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WINE PAIRINGS

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Torre Zambra

Montepulciano D'Abruzzo

Glass - \$12
Bottle - \$35

robust and velvety red wine, celebrated for its deep berry flavors, subtle spice notes, and smooth finish, embodying the rich viticultural traditions of the Abruzzo region.

Pecorino

Glass - \$13
Bottle - \$37

Crisp and aromatic white, characterized by its vibrant acidity and floral notes, offering a fresh and elegant expression of this distinctive grape variety native to the Abruzzo region.



More About Abruzzo



Abruzzo, situated in central Italy, boasts a stunning array of landscapes from the towering Apennine Mountains and lush, rolling hills to the serene shores of the Adriatic Sea. The region is steeped in history, with an abundance of medieval castles, ancient ruins, and charming villages that reflect its rich past. Renowned for its diverse culinary offerings, Abruzzo's cuisine features hearty dishes made with locally sourced ingredients, complemented by the highly acclaimed Montepulciano d'Abruzzo wine, making it a delightful destination for food and wine enthusiasts.