



## **VINI**

Uppercut Cabernet Sauvignon, CA, 2022, G 12, B 46  
13 Celsius Sauvignon Blanc, Marlborough NZ, 2023, G 12, B 46  
1/2 Carafes 16 | 1 Liter Carafes 32  
Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay, White Zinfandel

## **BIRRE**

Stella (pilsner), Sea Hag (IPA), Sloop Juice Bomb (hazy IPA), Goose Island 312 (wheat ale)  
1911 Small Batch NY Cider

## **SALUTE!**

**"THE APEROL AFFAIR"**  
Tito's, Passionfruit, Aperol, Pineapple, Lime | 13  
STRAWBERRY FIG SANGRIA | 13

## **ZUPPE**

**LEMON CHICKEN WITH ORZO | 9**

## **ANTIPASTO**

**PINEAPPLE SHRIMP | 14**  
Grilled shrimp & pineapple drizzled with sweet chili sauce

## **INSALATA**

**MANGO SALAD | 15**  
Mixed greens, mango, shaved carrots, pumpkin seeds,  
sweet peppers, red onion, Feta, refreshing citrus vinaigrette

## **ENTRÉES**

**LUMACHE FANTASIA | 25**  
Italian organic artisan shell shaped pasta, plum tomato sauce with  
chicken sausage, coriander, and a splash of cream

**PEAR AND GORGONZOLA SACCHETTI | 25**  
Fresh pasta "Beggar's Purse" stuffed with Gorgonzola cheese and pear,  
smothered in a velvety Cognac cream sauce with caramelized pear, onions & walnuts

**WILD PACIFIC GROUPER | 27**

Perfectly pan seared filet, creamy avocado cilantro sauce,  
Served with savory Basmati rice and sauteed spinach

**FLATIRON STEAK | 32**

Flame-grilled flatiron steak finished with a decadent port wine demi-glace,  
paired with mashed potatoes & haricot verts

## **DESSERT SPECIAL: CRÈME BRULEE CHEESECAKE 11**

A luscious fusion of classic Crème Brulee and creamy cheesecake, Bourbon caramel sauce