

Tonight's Specials

Featured Wine

Barbera d'Asti Superiore, Franco Amoroso

Young and vibrant, this well-made Barbera has good structure and a nice finish 11/15/42

Vermentino di Sardegna, Costamolino

Sardegna's leading producer, this beautiful white offers sweet fruit and hints of macchia, the mix of evergreen shrubs and herbs native to Sardegna that give the island one of its most characteristic scents 9/14/32

Featured Cocktail

Alforno 25

Celebrating our 25th anniversary, your choice of gin, vodka, or tequilla with aperol, st-germain, simple syrup, freshly muddled lemon and lime, shaken and served up

Featured Starters

Warm Goat Cheese Salad

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

Featured Entrées

♥ **Oven Roasted Cod**

Asiago and horseradish crusted served over braised white beans and topped with white balsamic dressed arugula 24

Butternut Squash Ravioli in Butter Sage Sauce

Our house-made ravioli with roasted butternut squash, fresh ricotta and Parmigiano Reggiano in a butter and sage sauce 20

Tagliatelle with Shrimp

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 22

Homemade Feather Light Gnocchi

Handmade gnocchi served with your choice of homemade Pomodoro sauce or ala crema di Parmigiano 20

Eggplant Rollatini

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked in the oven until bubbling hot and topped with arugula 19.5

Hanger Steak "alla tagliata"

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 25