

Sunday Supper

May 21, 2017

Antipasto / Appetizer

Straccetti di Manzo

Raw beef loin, shaved grana, arugula, mustard dressing

Primo / Pasta

Spaghettoni al Pomodoro e Timo

Thin spaghetti, thyme, tomato, peperoncino

Secondo / Entree

Sovracosce alle Erbe

Grilled chicken thighs, herbs & spices

Formaggio / Cheese

Gorgonzola Dolce

Blue veined cow's milk cheese from Lombardia

(10 per person supplement)

Dolce / Dessert

Semifreddo alle Fragole

Fresh strawberries parfait

40

(Per Person - Sales Tax & Tip not included)

I Vini Sfusi

	Glass	Qt	1/2
Bianchi / Whites			
Prosecco, Carpenè Malvolti Extra Dry NV, Veneto	9	14	28
Rosé della Casa "Daily Selection"	9	15	30
Chablis, Moreau 2014, France (<i>Chardonnay</i>)	14	23	46
Pinot Grigio, Ca' Donini 2015, Tre Venezie	7	10	20
Gewurztraminer, Hugel "Estate" 2012, Alsace	15	24	48
Albarino, Castro Martin "AZO Sobre Lias" 2012, Spagna	9	15	30
Grillo, Rapitala' 2014, Sicilia	7	11	22
Rossi / Reds			
Beaujolais, Aviron 2012 "Moulin à Vent", France	11	17	34
Cabernet Sauvignon, Astica 2015, Argentina	7	11	22
Barbera Alba, Marchesi di Barolo 2012 "Ruvei", Piemonte	9	15	30
Barbaresco, Bel Colle 2012, Piemonte	17	27	54
Ciclos, El Esteco 2012 (<i>Merlot, Malbec</i>) Argentina	13	21	42
Montepulciano d'Abruzzo, Frentana 2013 "Rubesto", Abruzzo	9	14	28
Côtes du Roussillon, Hecht & Bannier 2011, Franc (<i>Grenache, Sirah, Mourvedre, Carignan</i>)	11	18	36
Birre / Beers			
Menabrea Bionda, Italia	7		
Poretti, Bock Chiara, Italia	7		
Straffe Hendrick, Quadrupel, Belgium	13		
Glutenberg, American Pale Ale 16 oz. (Gluten free)	8		
Strand, Beach House Amber Ale, Torrance	9		
Anderson Valley, Oatmeal Stout, California	7		
North Coast Brewery, Scrimshaw "Pilsner", California	6		
Gavroche, Red Ale, France	11		
Birra dell'Eremo, "Fiera", American IPA (500 ml.)	17		
Collesi, Imper Ale Nera (500 ml.)	24		
Collesi, Triple Malt (500 ml.)	24		