

Mediterranean Hot Pot:
Minimum of two persons **\$18.00/person**
(Choice of beef, lamb or prawns)

Your selection cooked at your table in a savory broth seasoned with garlic, fresh herbs and a mélange of Mediterranean spices

STARTERS

Focaccia With Herb Pesto **\$3.50**
House made focaccia served with a fresh garden herb pesto

Pistachios nel Guscio **\$4.00**
Roasted, Salted Californian Kerman Pistachios in shell

Bruschetta di Pomodoro **\$5.50**
A Pair of Rustic Tuscan Crostini topped with vine-ripened tomatoes, garlic, fresh herbs and drizzled with XV olive oil

A Crostini of Italian Sausage & Artisan Cheese **\$6.50**
A Duo of Rustic Crostini Layered With Cascioppo Bros, Italian Sausage, Provolone and Pecorino Romana Cheese

Lamb Meatball Slider **\$7.50**
A Pair of Toasted Crostini Layered with Mustard Aioli, Romaine Lettuce, Tomato, Shaved Red Onion and House Made Lamb Meatballs

Extra Portion of Protein **\$12.00**

Hot Pot Contorni (Side Dishes) **\$6.00/Each**
Roasted Rosemary Potatoes
Sautéed Seasonal Vegetables
Mediterranean Salad

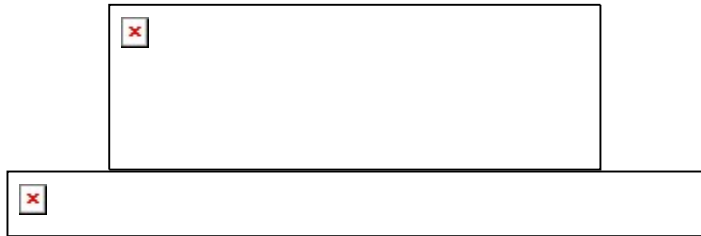


PASTA

Penne con Pesto **\$11.50**
Penne pasta tossed in a fresh basil pesto then topped with freshly grated Parmesan

Spaghetti Carbonara **\$12.50**
A classic Roman dish – spaghetti tossed in a creamy sauce with crispy pancetta, caramelized onions and freshly grated Parmesan

Gnocchi alla Sorrentina **\$13.50**
Our house made ricotta gnocchi tossed in a San Marzano tomato sauce with fresh mozzarella, garlic, XV virgin olive oil and basil

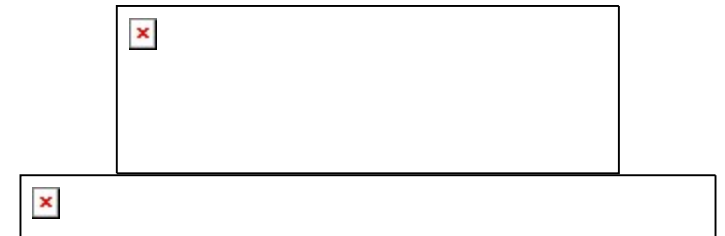


SALADS

Insalata di Lattughette **\$11.00**
Seasonal mixed greens, vine-ripened tomatoes, cucumber, tossed in balsamic vinaigrette, topped with shaved Parmesan

Insalata di Arugula **\$12.50**
Arugula, sliced pears, caramelized onions, crumbled gorgonzola, a medley of toasted nuts, tossed in balsamic vinaigrette

Insalata Caprese **\$13.75**
Vine ripened tomatoes, fresh mozzarella, olives and basil, with a pinch of sea salt and black pepper, drizzled with extra virgin olive oil

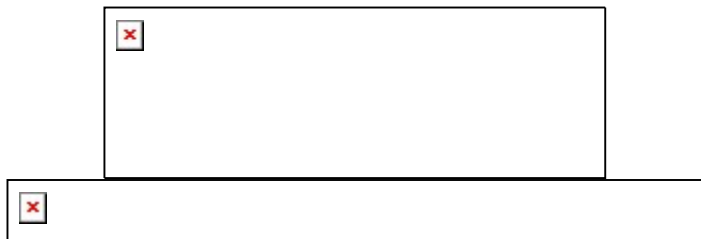


SEASONAL CRAFT COCKTAILS

The Grand Turk **\$12.00**
Pomegranate Vodka, A Cardamom Infusion and Lemon Juice

Mela Fantasia **\$12.00**
Armenian Brandy (10 yr), Apple Cider, Allspice infusion and Orange citrus

La Zuca Pazza **\$12.00**
Spiced rum, Nutmeg, Citrus Infusion and Pumpkin



FROM THE SEA

Calamari Siciliana **\$13.50**
Sautéed calamari with garlic, olives, capers, cherry tomatoes, white wine reduction and a spicy tomato broth

Seared Ahi Tuna **\$14.50**
Pan Seared Ahi Tuna served over a bed of baby arugula tossed in a light citrus vinaigrette.

Gamberoni alla Griglia **\$15.25**
Succulent prawns, simply grilled and finished with a classic garlic-butter sauce infused with lemon & fresh herbs



FULL BAR SERVICE AVAILABLE

Indulge in a full array of fine spirits and classic cocktails...
Make inquiry with your waiter!

WINE RECOMMENDATIONS

Pino Grigio Tavo (White) **\$9.00**

Montepulciano Moda (Red) **\$9.00**

Chainti Di Norante (Red) **\$9.00**

Super Tuscan, Villa Antinori (Red) **\$12.50**