



### **Bruschetta**

Robiola, roasted garlic, cherry tomatoes, cremini mushrooms, and basil served on grilled sourdough topped with pecorino and aceto balsamico di Modena IGP reduction

\$12.00

### **Stuffed Branzini**

Lemon and basil stuffed sea bass wrapped in Prosciutto Di Parma DOP served with truffled asparagus, Bella di Cerignola olives, capers, and heirloom cherry tomatoes on a swipe of sun dried tomato pesto.

\$35.00

### **Butternut Squash Pasta**

Seasoned butternut squash pasta with diced tomatoes and basil tossed in a white wine alfredo, topped with crispy prosciutto and crumbled goat cheese

\$18.00

### **Olive Oil and Rosemary Cake**

House made olive oil and rosemary cake served with moscato marmalade and pistacchio gelato

\$7.00

