



Italian Summer

Our Italian Summer concludes as we venture northeast to Abruzzo, a region who's culinary heritage is characterized by rustic, peasant-style cooking that emphasizes simple, local ingredients and a "waste-not-want-not" philosophy. Reflecting its diverse landscape of mountains and the Adriatic coast, food here evokes a deep connection to agriculture, with many dishes centered on ranching and fishing. The prized offering is, of course, Montepulciano wine

APERITIVO

ANTONIO CHIAVAROLI 18

Choose of Champagnino or Cerasuolo paired with pizzette di sfoglia

ANTIPASTI

ARROSTICINI 28

Freshly cut lamb strips threaded onto screwers grilled to perfection and served with fresh rosemary and a drizzle of salt and extra virgin olive oil.

CACIO FRITTO 24

Pecorino cheese breaded and fried to perfection and served with duo dipping sauce

PRIMI

VINCISGRASSI 29

House made layered pasta with bacon, chicken and beef mix made with D.O.P san marzano tomato sauce, onions, celery and parmigiano reggiano.

FETTUCCINE ALLA MUGNAIA 36

Fresh house made fettuccine pasta served with sauce made with tomatoes, bell peppers, carrots, onions, veal, pork and extra virgin olive oil

SECONDI

AGNELLO CACIO E OVA 46

Chunks of lamb cooked perfectly with eggs as base and sauce of white wine, onions, rosemary, juniper berries and richness of pecorino cheese with a side of tuscan wedge potatoes

BACCALÀ ABRUZZESE 42

10 OZ Cod fish served over stew made with green, red and yellow peppers, cherry tomatoes, red onions, basil, mint, extra virgin olive oil and white wine with side of multi-color cauliflower

DOLCE

Pizza Dolce Abruzzese 16

This is a symbolic multi layer sponge cake with different flavors like coffee and liqueurs, pastry cream, almond cream, ice cream and toppings of almond flakes and fine powdered sugar

FEATURED WINES OF THE REGION

Pecorino Sessanta Passi 2023, MARRAMIERO

This wine has fruity aromas with a few very subtle floral noted, a decidedly dry, fresh and lively taste. It pairs well with soups, white meat, startes and fish dishes, and is also excellent as an apertif.

Montepulciano D'Abruzzo DAMA 2022, MARRAMIERO

The color of DAMA is ruby red intense with some dark red nuances, it has a good old factory persistence tending to liquorice flavor. It is rich and harmonious on the palate.

Normally Special

\$15 glass
\$60 bottle

\$13 glass
\$52 bottle

\$18 glass
\$72 bottle

\$14 glass
\$56 bottle