



—FEATURED COCKTAILS—

PASSION FRUIT DAIQUIRI

Malibu Rum, Absolut Apeach, passion fruit,
fresh lime juice and a hint of Calabrian chile | **7.99**

ITALIAN ICE FROSÉ

A blend of Belleruche Rosé, Absolut Citron, strawberry and
Minute Maid Country Style Lemonade | **9.29**

—ENTRÉE & WINE PAIRINGS—

SPICY SICILIAN RIBEYE*

Our 13oz ribeye, wood-fire grilled, prepared with our signature grill baste, olive oil and herbs,
topped with our Spicy Sicilian Butter. Served with grilled vegetables | **25.79**

PAIRS WELL WITH

PIAN DI NOVA SUPER TUSCAN, TUSCANY

Bold, structured, spice

TROUT ALLA NOCCIOLA**

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce.

Served with grilled vegetables | **22.49**

PAIRS WELL WITH

WILLIAM HILL CHARDONNAY

Balanced, zesty, creamy

SCAMPI DAMIAN

Shrimp, garlic, our signature herb mix with white wine and lemon butter
sauce tossed with linguine | **19.49**

PAIRS WELL WITH

CHLOE PINOT GRIGIO

Aromatic, bright, lively

—FEATURED DESSERT—

LIMONCELLO BREAD PUDDING

Warm brioche bread with rich, creamy custard, topped with vanilla ice cream
and drizzled with Il Tramonto Limoncello | **8.99**

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

** Item contains or may contain nuts.

WEEKLY SPECIALS

AMORE MONDAY™*

3 COURSES STARTING AT \$12.99

TASTING TUESDAY*

3 SMALL PLATES FOR \$12

PIZZA WEDNESDAY*

\$9.99 WOOD-FIRED PIZZA



*AVAILABLE AFTER 3PM

W4-1ET 7/17