

# Tonight's Specials

## Featured Wine

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### **Sagrantino di Montefalco, "Colpetrone" 2010**

Umbria's most famous grape and one of Italy's oldest varietals, Sagrantino boasts large fruit up front and balanced acidity at the finish. This version is aged for 3 years before it is released giving layers and complexity. 12/17/45

## Featured Starters

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### ★ **Tempura Zucchini Blossoms**

Our locally grown organic zucchini blossoms lightly battered and deep fried. Served with homemade aioli and Tuscan tomato sauce. Delicious! 14.50

### **Warm Goat Cheese Salad**

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

## Featured Entrées

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### ★ **Pacherri with Berkshire Pistachio Sausage**

Our fabulous house-made pistachio sausage tossed with paccheri pasta and spinach in a light tomato and white wine sauce 23

### **Tagliatelle with Shrimp**

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 23

### **Eggplant Rollatini**

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula 20

### **House-made Gnocchi**

House-made gnocchi tossed with your choice of a parmigiana cream sauce or a fresh pomodoro sauce 18

### **Hanger Steak "alla tagliata"**

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 26.5

### **Homemade Ravioli "Quattro Formaggi"**

Our oversized house made ravioli stuffed with a delicious mixture of Ricotta, Parmigiana Reggiano, Asiago, and Mozzarella cheeses with a hint of parsley served with pomodoro sauce 20