



## CHEF STEFANO WEEK SPECIALS

### ANTIPASTI / Starters

#### FAGOTTINI di BRESAOLA

Bresaola Air Dry Filet Mignon Pockets stuffed with Goat Cheese & Pear  
Served with Gnocco Fritto Fried Dough & a Touch of Sicilian Caponata (contains Pine Nuts)

#### VITELLO TONNATO

A traditional cold appetizer from Piedmont Region:  
Thin Slices of marinated Veal topped with delicious sauce of Tuna/Majo/Capers/Anchovies

### PRIMI / Homemade Pasta

#### PAPPARDELLE di CINGHIALE e PORCINI

Pappardelle/Wild Boar Ragout/Porcini

#### TAGLIOLINI NERI di ARAGOSTA e TEQUILA

Blank Ink Tagliolini Noodles/Fresh Half Lobster/Spicy Tequila Sauce

### SECONDI / Entrees

#### PESCE del GIORNO MARE CHIARO di CARTOCCIO

Fish of the Day/Mussels/Clams/Cherry Tomatoes/Garlic/White Wine  
Fregola Cous Cous/Organic Seasonal Veggies

#### FILETTO di TARTUFO NERO

8oz Filet Mignon/Thyme/Black Truffle Sauce/Shaved Black Truffle from Umbria Region  
Seasonal Vegetables



## WINES OF THE WEEK



### 2017 ETNA BIANCO "Le Sabbie dell'Etna", FIRRIATO

Sicily

Catarratto & Carricante Grapes

From the volcanic soil of Mount Etna, a powerful white wine with distinct hints of mimosa flowers exalting fruity aroma white peaches and pears. Full and rich in texture.

Lasting freshness & fragrance

89 points WS

### 2017 BARBERA d'ALBA SUPERIORE "Sovrana", BATASIOLO

Piedmont

Intense expression of berries, cherries and ripe fruit on the nose with pleasant spicy flavor and delicate sensations reminiscent of wood and flowers.

Well balanced in the mouth with the typical intensity and persistence of a great wine.

Perfect pair to appetizers, pasta, while and read meat

91 points JS



