

# DINNER ADDITIONS

## COCKTAIL/WINE FEATURES

### GIN LIMONATA

Gin, aperol, san pellegrino sparkling limonata 8.50

### AMARETTO SOUR

Amaretto Disaronno, fresh lime juice 8.00

### CÔTES DU RHÔNE VILLAGES ROUGE 2014

(DOMAINE D'ALOËS AOP), *Rhône, France*

Certified organic red blend of Grenache Noir and Syrah.

It's full bodied, rich and luxurious, with soft, plush tannins.

Great with the Tagliatelle Funghi

6 oz. 10.50 / 9 oz. 15.00 / 1/2 litre 29.00 / 750 ml 38.00

## APPETIZER

### SALTED COD CROQUETTES

With lemon caper aioli (5) 13.00

## MAINS

### SEAFOOD RISOTTO

Arborio rice slowly cooked with mussels, bay scallops and shrimp finished with a light cream sauce and grana padano 23.00

### TAGLIATELLE FUNGHI

Flat thin noodle pasta with wild mushrooms, tarragon cream sauce 17.95

**\$10** PIZZAS



**MONDAY - THURSDAY**  
AFTER 4 PM  
ALL PIZZAS on the regular menu

alternative crusts, additional toppings extra / some exceptions apply  
dine-in only / not valid on civic or statutory holidays

### Group Bookings:

Book your group in one of our private rooms:

Our library holds up to 40 people, the Refugio up to 18

See our catering menu, great for office lunches

For the month of December we will be open every day