

DINNER ADDITIONS

COCKTAIL/WINE FEATURES

FICHI MARTINI

Muddled fig with honey & thyme syrup, gin, elderflower liqueur, apple & lime juice 13.00

SEASIDE LEMONADE

Gin, Limoncello, Campari, lemonade, lemon juice, splash of soda 12.00

PINOT GRIGIO '15, TIEFENBRUNNER DOC

Suditrol-Alto Adige, Italia

Beautifully rich and fragrant, aromas of honeysuckle, lemon and orange following through to the palate, creamy texture with balanced acidity and a lingering finish. Pairs well with Insalata Roma, Penne Capri and Fichi Pizza.

150 ml 12.00 / ¼ litre 20.00 / ½ litre 39.00 / 750 ml 57.00

VENETO ROSSO '14 'PARZIALE APPASSIMENTO'

Azienda Vinicola Zenato IGT, Veneto, Italia

Blend of partially dried indigenous and international varietals revealing bold notes of black cherry, raspberry and cedar, medium plus body, vibrant acidity finishing with soft tannins. Excellent with Meatball Appetizer, Rigatoni Verdura and Prosciutto Pizza.

150 ml 10.00 / ¼ litre 17.00 / ½ litre 33.00 / 750 ml 49.00

PRIMI

ZUPPA DI ZUCCA

Roasted butternut squash soup with croutons and gorgonzola crema 9.00

INSALATA BARBABIETOLE

Baby arugula salad with roasted red beets, celery, cherry tomatoes, goat cheese & spiced sunflower seeds tossed in maple apple cider vinaigrette 14.00

SECONDI

PIZZA

Olive oil, mozzarella, roasted butternut squash, sautéed spinach, prosciutto, sage & pinenuts 18.00

PESCE

Rainbow trout with toasted walnut & rapini pesto crust served with parsnip purée, finished with lemon infused olive oil 26.00

PASTA

Four cheese ravioli tossed in a cremini mushroom tomato cream sauce 19.00
