

# 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'ALOÈS AOP), *Rhône, France*

Certified organic red blend of Grenache Noir and Syrah.

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

## APPETIZERS

### CROSTINI

Warm toasted bread with roasted fig, mascarpone and prosciutto (4 pieces) 9.00

### ARANCINI

Arborio rice balls filled with ricotta and spinach fried then finished with grated pecorino, served with marinara sauce 12.50

### INSALATA GORGONZOLA

Baby spinach and arugula, red wine poached pears, Gorgonzola (blue cheese), toasted pecans, red wine mustard dressing 13.00

*\*contains nuts*

## MAINS

### SQUASH RAVIOLI

Squash filled ravioli, brown butter sauce, walnuts, sage, parmesan 17.95

*\*contains nuts*

### TAGLIATELLE FUNGHI

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

## DESSERT

### BREAD PUDDING

House made bread pudding, crème anglaise, caramel sauce 7.50

---

#### 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

ORDER DELIVERY:

