

# DINNER ADDITIONS

---

## COCKTAILS

GIN LIMONATA // Gin, aperol, san pellegrino sparkling limonata 8.50

MARTINI CREMISINO // Vodka, blood o.j., triple sec 12.00

AMARETTO SOUR // Amaretto Disaronno, fresh lime juice 8.00

## FEATURE RED WINE

2014 'AUDAX' PINOT NOIR IGT DELLE VENEZIE, *Cantine Francesco*

Bright ruby colour / cherry, fruit aroma / floral sweet spicy notes

smooth tannins / medium to full body

6 oz 10.79 / 1/4 litre 15.79 / 1/2 litre 30.49 / 750 ml 39.89

## APPETIZER

### ARANCINI

Arborio rice balls filled with ricotta, mascarpone and cauliflower, lightly fried, finished with grated pecorino and served with marinara sauce 13.00

## MAINS

### RISOTTO

Slowly cooked arborio rice with roasted root vegetables and parmesan 16.00

### PIZZA PESTO

Pesto, fior di latte (fresh mozzarella), cherry tomatoes 13.95

(contains nuts) *add grilled chicken 4.00*

*substitute daiya cheese: non-dairy and 100% plant based 2.00*

### PIZZA CARNE

Pizza bianco with extra virgin olive oil, shaved striploin steak, caramelized onions, mozzarella, mushrooms 18.00

*substitute daiya cheese: non-dairy and 100% plant based 2.00*

### PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce 24.25

## BRUNCH MENU *Monday to Sunday 11 am - 2:30 pm*

EGGS BENEDICT 13.00

EGGS SALMONE 13.00

NIÇOISE SALAD 14.00

MUSHROOM & FONTINA OMELETTE 13.00

---