



# Seasonal Menu Specials

## Winter 2024



### STARTERS

#### **Poached Pear Salad 10**

Red wine poached pears, baby greens, candied walnuts, goat cheese, apple cider vinaigrette

#### **Prawn Arancini 15**

crisp risotto stuffed with diced red prawns, prosciutto & mascarpone cheese, lobster beurre blanc

### PIZZA

#### **The Gabellieri 20**

Italian sausage, red onions, roasted garlic, San Marzano tomato sauce, provolone & mozzarella cheese, fresh herbs

 ***Nebbiolo d'Alba, Indigenous Selections***

### ENTREES

#### **Italian Pot Roast 25**

Braised chuck roast, roasted carrots, celery, and onions, beef gravy, over Papparelle pasta, horseradish mascarpone

 ***Barbera D'Alba, Viberti***

-or-

 ***Cabernet Sauvignon, Readers***

#### **Seafood Pasta 27**

Salmon, clams, prawns, tomato sauce, green peppers, capers, red onions, artichokes, spaghetti pasta.

 ***Chenin Blanc, L'Ecole***

### DESSERT

#### **Torta della Nonna 9**

lemon tart topped with toasted almonds, powdered sugar, lemon caramel sauce

 *wine pairing suggestions*

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*We use the finest imported Italian ingredients & source locally when possible*  
**Executive Chef: Casey Garcia**