

DINE AROUND 2025

\$45 per person
+\$35 wine pairing



- choose one appetizer -

CAPRESE SALAD *gf*

fior di latte, tomatoes, basil oil and pesto
Cala Civetta Vermintino

ARUGULA SALAD *gf*

pear, fennel, hazelnut, pecorino Romano
Catalina Sounds Sauvignon Blanc

BURRATA *gf*

compressed melon, 24-month prosciutto di Parma and basil oil
Alois Lageder Pinot Grigio

TUNA CRUDO *gf, df*

raw ahi tuna, Castelvetro olives, blood orange vinaigrette, fennel and honey lemon nduja
Cala Civetta Vermintino

- choose one pizza -

MARINARA *df, v*

tomato, garlic, basil, oregano
Alois Lageder Pinot Grigio

MARGHERITA

tomato, fior di latte, basil
Alois Lageder Pinot Grigio

ROMANA

tomato, Castelvetro olives, white anchovy, arugula and lemon
Hito Rosado

CALABRESE

tomato, fior di latte, soppressata salami
Valle de Nabal Rioja

FUNGHI

roast mushroom, fior di latte, gorgonzola, arugula, garlic, lemon, truffle
Hillside Pinot Noir

CARBONARA

white sauce, double smoked bacon, fontina, egg yolk, lemon, pecorino and black pepper
Frescobaldi Chianti

- dessert -

TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa
Taylor Fladgate 10 year Port

v - vegan df - dairy free gf - made without the addition of gluten
Tax and Gratuity not included.