

WATERMELON BREEZE

Watermelon syrup, lemon juice, topped with club soda. 11

HIBISCUS SUNRISE

Hibiscus syrup, ginger, watermelon, and fresh lime Juice. 10

SILVER MAPLE

Pineapple juice, maple syrup, lime juice, ginger beer, and cinnamon. 10

SUNSET IN SORRENTO

Pineapple juice, lime juice, coconut purée, mango syrup, and orange juice. 11

GHIACCIO LIMONE

Ginger syrup, lemon juice, and mint leaves. 10

NOCE DI COCO

Coconut, lime juice, and mint leaves. 11

FRESH BERRIES MOJITO

Fresh blackberries and bluberries, lemon juice, lime juice, simple syrup, mint leaves, and club soda. 11

CRIMSON FRIZZ

Fresh strawberries, basil leaves, lime juice, simple syrup, and pink grapefruit Fevertree. 10















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CHEF'S SPECIALS

PORTOBELLO RIPIENO

Marinated Portobello mushroom roasted to perfection, stuffed with a creamy blend of spinach, red peppers, and artichoke hearts, mixed with a medley of cheeses. Topped with melted mozzarella, drizzled with pesto, and garnished with crispy Parmesan crumbs. 16

LINGUINE AL NERO

Squid ink linguine with tender shrimp, calamari, mussels, and clams in a rich saffron cream sauce, crowned with a succulent lobster tail.

Bold, indulgent, and utterly irresistible. 55

BONE-IN STRIP STEAK

A succulent one-pound strip loin, grilled to perfection, paired with creamy spinach mashed potatoes and a luscious Malbec wine reduction. Finished with crisp, tender asparagus. 65

DULCE DE LECHE CRÊPES

Irresistible golden crêpes stuffed with dulce de leche and strawberries, served with vanilla ice cream and flambéed with Grand Marnier. 13

No substitutions

SPIKED CIDER

Crown whisky and spiced apple cider, elevated with a touch of ginger syrup. A smooth, aromatic, and perfectly balanced taste of the season in every sip. 16

LEMON MERINGUE MARTINI

Absolut Vanilla, Limoncello, coconut cream, and simple syrup brightened by fresh lemon juice.

An elegant martini that captures the essence of a lemon meringue pie. 17