

# MOCKTAILS

**Zero-Proof Indulgence** 

### **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



















# **CHEF'S SPECIALS**

### **ITALIAN ARANCINI**

Arborio rice balls stuffed with crispy bacon and mozzarella cheese, rolled in breadcrumbs and deep fried to a golden-brown perfection.

Served over a pink sauce, topped with paprika aioli and crispy leek. 14.50

### **SALMONE AL NERO**

Blackened fillet cooked to perfection, served over black ink risotto with clams, oreganata butter, and paprika aioli. 36

### **PUMPKIN RAVIOLI**

Crispy pasta stuffed with a mix of pumpkin, mozzarella, and ricotta, served in a savory pink sauce with mozzarella cheese. Finished with pesto, aioli and toasted pistachios. 26

### **BONE-IN STRIP STEAK**

A pound of strip loin grilled to perfection, served with sautéed butternut squash, potatoes, broccoli, and a berry Bordelaise sauce. 65

### **APPLE RICOTTA TART**

Green apple slices caramelized with cinnamon mixed with ricotta cheese in a crispy cinnamon crust tart, served with caramel sauce. 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