

**ITALIAN KITCHEN & BAR®** 

# CELEBRATE THE HOLIDAYS

WITH OUR ANNUAL Scratch-made Favourites



For a limited time our signature Holiday items are back

# APPETIZER

### BALSAMIC TRUFFLE MOZZARELLA

Balsamic reduction, honey, truffle oil, toasted hazelnuts, focaccia. 20.95

PROSECCO, Serenissima, Veneto, Italy DOC Ĭ 50z 12.25 750 ML 56.00 ♥

# MAINS

## NEW YORK STEAK & SHRIMP

11oz AAA New York striploin, sautéed shrimp, doublesmoked bacon, spicy tomato cream sauce, garlic broccolini, rosemary garlic fries. 49.19

### LOBSTER SPAGHETTI

Spicy tomato cream sauce, roasted garlic sofrito, roasted red peppers, Poor man's Parmesan, baby arugula. 35.19

PINOT GRIGIO, Matto, Veneto, Italy IGT 5oz 11.50 8oz 17.50 10oz 21.35 750 ML 53.00 ♥

# DESSERT

### CHOCOLATE PANETTONE BREAD PUDDING

Warm chocolate Panettone, toffee caramel, candied walnuts, maple vanilla gelato, mint. 11.95

MOSCATO FRIZZANTTE, 47 Anno Domini Vineyards, Italy

1 50z 11.90 750ML 55.00 ♥

# FEATURE COCKTAILS



### $\overline{iggraphi}$ blood orange & **CRANBERRY BELLINI**

Beefeater gin, blood orange, cranberry, simple syrup, grenadine, prosecco



# PISTACHIO & CREAM MARTINI

Lamb's Spiced rum, syrup, cream





GEMS are direct from the vineyard