



SIGNATURE MENU

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Burrata Caprese

Local made Vannella burrata, salsa verde, heirloom tomato

Vitello Tonnato

Veal tenderloin, tuna mayonnaise, baby capers, pine nuts

2022 | *Colterenzio Gewürztraminer* | *Alto Adige, Italy*

2021 | *Fattoria San Lorenzo Le Oche, Verdicchio* | *Marche, Italy*

Paccheri all'aragosta

Eastern Rock Lobster paccheri pasta, fresh tomato sauce, basil and garlic

2022 | *Sella e Mosca Rosato di Alghero, Cannonau Sangiovese* | *Sardegna, Italy*

Costata alla griglia

Westholme wagyu rib eye steak MBS 4/5 600g with rosemary oil

Rucola

Rocket, parmesan, balsamic dressing

2021 | *Vietti Perbacco Langhe, Nebbiolo* | *Piedmont, Italy*

Tiramisù

a'Mare's tiramisù

2016 | *Cantine di Dolianova Moscato di Sardegna* | *Sardinia, Italy*

210PP



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September Friday lunch special 50% off – 105PP

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