



FEBRUARY

Chef's Selection

SCALLOP PASTA

Row of scallops with asparagus, onions, prosciutto in a creamy white wine sauce

Served with a side of garlic bread

M: \$30 | NM: \$32 | Half Serve: \$26

TRUFFLE BEEF PIZZA

Roast beef with mushrooms, caramelized onions on a béchamel base
Garnished with basil, topped with buffalo mozzarella and truffle oil

M: \$24 | NM: \$26

PORK COTTALETA

Grilled pork cutlet topped with a sage, onion, white wine sauce
Served with chips & salad

M: \$25 | NM: \$27

PROSCIUTTO SALAD

Mixed leaves tossed in a vinaigrette dressing
Topped with pears, burrata cheese, red onion, pecans

M: \$25 | NM: \$27 | Half Serve: \$21

COB LOAF

Hot cheese and bacon cob loaf
"Ideal to share"

M: \$18 | NM: \$20