



LATE NIGHT BITES

SUNDAY TO THURSDAY 12AM - 2AM

FRIDAY TO SATURDAY 1AM A 3AM

MEATBALLS. Homemade meatballs with melted cheese on the top.	\$ 12
CALAMARI FRITTI. Crispy calamari, served with garlic alioli.	\$ 12
RIGATONI A LA VODKA. Creamy pink sauce and vodka reduction.	\$ 12
*TONNO TARTARE. Avocado mousse, small diced tuna marinated with our secret recipe wonton chips and ponzu sauce.	\$ 12
TRUFFLE FRIES.	\$ 13
SHORT RIB RAVIOLI. Ravioli served in a creamy truffle glaze sauce.	\$ 14
TRUFFLE POTATOES GNOCCHI. Truffle parmesan sauce and wild mushrooms.	\$ 14
RAVIOLI ALL'ARAGOSTA. Maine lobster ravioli with creamy lobster sauce garnished with garlic breadcrumbs.	\$ 14

PIZZA FLATBREADS

MARGHERITA. Mozzarella, fresh tomatoes, basil & tomato sauce.	\$ 20
PEPPERONI. Pepperoni, mozzarella & tomato sauce.	\$ 21
BOSCAIOLA. Mix of trumpet, crimini and white mushrooms, mozzarella cheese and tomato sauce.	\$ 21
GAMBERI PIZZA. Shrimp, goat cheese, topped with arugula and olive oil.	\$ 25
BURRATA AND TRUFFLE. Tomato sauce, arugula, cherry tomatoes, truffle oil.	\$ 28
IT. Tomato sauce, prosciutto, sundried tomatoes, parmesan & mozzarella cheese, basil.	\$ 23

DESSERT

CARAMEL FLAN. With dulce de leche & fresh cream.	\$ 12
GELATO. Choice of two ice cream scoops: dulce de leche, chocolate, vanilla, pistacho, strawberry.	\$ 12
CREME BRULEE. Creamy vanilla crème brûlée.	\$ 12
TIRAMISU. Traditional tiramisu.	\$ 12
FRAGOLA MERENGATTA. Strawberries, meringue, cream, dulce de leche, fior di latte ice cream.	\$ 12
VOLCANO DULCE DE LECHE. With fior di latte ice cream.	\$ 12
VOLCANO DE CHOCOLATE. With fior di latte ice cream.	\$ 12