



LATE NIGHT MENU

SUNDAY TO THURSDAY 12AM - 2AM

FRIDAY TO SATURDAY 1AM – 3AM

MEATBALLS. Homemade meatballs with melted cheese on top	\$ 12
CALAMARI FRITTI. Crispy calamari, served with garlic aioli	\$ 12
TRUFFLE FRIES.	\$ 13
CHEESE BURGER. Cheddar cheese, caramelized onions, bacon, spicy mayo, barbecue sauce, brioche bun.....	\$ 24
RIGATONI ALLA VODKA. Creamy pink sauce and vodka reduction	\$ 25
SHORT RIB RAVIOLI. Ravioli served in a creamy truffle glaze sauce	\$ 29
LOBSTER RAVIOLI. Creamy lobster sauce garnished with garlic breadcrumbs.....	\$ 30
SHORT RIB PAPPARDELLE. Homemade pappardelle pasta with braised short rib in a tomato and red wine sauce	\$ 38
NEW YORK STEAK. 12 oz New York steak served with fries and chimichurri.....	\$ 48
LOBSTER PASTA. One pound Maine lobster with fresh tomato and lobster sauce	\$ 65

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

TIRAMISU. Traditional tiramisu	\$ 11
CARAMEL FLAN. With dulce de leche & fresh cream.....	\$ 12
TRES LECHE CAKE. Sponge cake soaked in three types of milk (evaporated, condensed and whole milk) with Vanilla ice cream.....	\$ 12
GELATO. Choice of two ice cream scoops: dulce de leche, chocolate, vanilla, pistacho, strawberry	\$ 13
CREME BRULEE. Creamy vanilla crème brûlée	\$ 13
FRAGOLA MERENGATTA. Strawberries, meringue, cream, dulce de leche, fior di latte ice cream	\$ 16
VOLCANO DULCE DE LECHE. With fior di latte ice cream	\$ 16



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COCKTAILS

SPANISH GIN & TONIC. Lemon gin, fever-tree lemon tonic water	\$ 15
ORANGE GIN & TONIC. Orange gin, orange, fever-tree tonic water	\$ 15
CUCUMBER GIN & TONIC. Gin, cucumber, fever-tree tonic water	\$ 15
BERRIES GIN & TONIC. Strawberry gin, berries, fever-tree tonic water	\$ 15
APEROL SPRITZ. Aperol, orange, soda, prosecco	\$ 15
ITALIAN SPRITZ. Elderflower liqueur, mint, soda, prosecco	\$ 15
ITALIAN SAINT. Elderflower liqueur, fresh lime juice, mint, cranberry, prosecco	\$ 15
APPASSIONATO. Tequila, passion fruit, agave, fresh lime juice, tajin rim	\$ 15
SPICY MARGARITA. Tequila, triple sec, chile liqueur, agave, fresh lime juice	\$ 15
MOSCOW MULE. Vodka, ginger beer, fresh lime juice	\$ 16
LONG ISLAND. Gin, tequila, vodka, white rum, triple sec, simple syrup, fresh lemon juice, coke	\$ 19
BUTTERFLY HAZE. Butterfly pea gin, lychee, lime juice	\$ 16
NEGRONI. Gin, sweet vermouth, campari	\$ 16
SMOKED OLD FASHIONED. Bourbon, simple syrup, bitters, smoked oak	\$ 19
FRENCH 75. Gin, prosecco, simple syrup, fresh lime juice	\$ 15
RED OR WHITE SANGRIA. Triple sec, orange juice, fruit mix, red moscato or white moscato...	\$ 16
MARGARITAS. Tequila, triple sec, agave, fresh lime juice (choose the flavor)	\$ 15

MARTINIS

CUCUMBER MARTINI. Gin, elderflower liqueur, syrup, cucumber, fresh lime juice.....	\$ 17
WHITE CHRISTMAS. Irish cream, vanilla vodka, white chocolate.....	\$ 18
CHOCO SEDUCTION. Marula liqueur, vanilla vodka, buttershots, chocolate.....	\$ 18
MANHATTAN. Whiskey, sweet vermouth, angostura bitters.....	\$ 18
STRAWBERRY MARTINI. Vodka, triple sec, strawberry, fresh lime juice.....	\$ 17
ITALIAN STAR. Vanilla vodka, triple sec, passion fruit, fresh lime juice	\$ 17
LYCHEE MARTINI. Gin, elderflower liqueur, lychee, fresh lime juice.....	\$ 17
FRENCH MARTINI. Vanilla vodka, raspberry liqueur, pineapple.....	\$ 17
ESPRESSO MARTINI. Vanilla vodka, coffee liqueur, irish cream, fresh espresso.....	\$ 18
MANGOPOLITAN. Vanilla vodka, triple sec, mango, fresh lime juice.....	\$ 17
COSMOPOLITAN. Vodka, triple sec, cranberry, fresh lime juice.....	\$ 17