SPECIALS

Bruschetta

Homemade Sliced Bread

* Goat Cheese, Roasted Red Beets, Basil, Balsamic Glaze, EVOO
* Brie Cheese, Fig Spread, Prosciutto Di Parma, Microgreen, EVOO
* Fior Di Latte Mozzarella, Roasted Red & Yellow Peppers, Sicilian Capers, Honey, Basil, EVOO

Winter White Pizza

Fior Di Latte, Cremini Mushroom, Caramelized Onions, Fresh Ricotta,
Rosemary, Grana Padano, Microgreen, EVOO

16 Oz Bone-In Veal Chop

Prepared Milanese, Parmigiana, Or Mushroom Marsala
Premium Berry Veal, A Brooklyn Family Tradition Since 1940
Milk-Fed, Free-Range, Hormone-Free, Hand-Cut By Skilled Butchers

DRINK SPECIALS

Bottle Only

Bordeaux, France, Graves

Chateau Haut Selve $65

Vibrant, Ruby Color With Intense Aromas Of Provencal Herbs & Oak. Richly Structured Wine, Enticing Tannins With Black-Fruit & Ripe. 12 Months In French Oak Barrels, Sustainable Agriculture

Cannonau Di Sardegna Doc $50

100% Cannonau Grape

From The Beautiful Island Of Sardinia, Italy, Considered One Of The World's Original "Blue Zones"
This Ruby Red Wine W/ Tones Of Blackberry & Cherries With Notes Of Mediterranean Herbs
It's Full-Bodied With Delicate Balsamic Notes

Featured Cocktail

Sarti Spritz (Italy's Newest Spritz) $16

Sarti Rosa, Prosecco, Seltzer

Sarti Tini $17

Sarti Rosa, Italian Vodka, Lemon Juice

Fall Special Cocktails

Fall Harvest Margarita $21

Don Fulano Reposado, Amaretto, Lemon, Caramel Drizzle, Cinnamon Sugar Rim

Pumpkin Pie Espresso Martini $16

Italian Vodka, Kahlua, Chilled Espresso, Splash Bailey's, Pumpkin Spice Syrup

Apple Spice Old Fashioned $17

Basil Hayden, Apple Syrup, Toasted Almond Bitters, Angostura, Smoked Cinnamon, Autumn Ice Cube