

Dolci (sweets)

all selections are \$7

Pinolata

pine nut and caramel crostata, served with choice of homemade ice cream

Frittelle di Ricotta e Salsa ai Lamponi

ricotta fritters and raspberry sauce

Terrina al Cioccolato

dark chocolate terrine, served with Door County sour cherries and whipped cream

Torta al Limone con Semifreddo alle Mandorle

lemon poundcake served with almond semifreddo and citrus compote

Budino di Caramello

butterscotch pudding

DB Chocolats

locally made by chocolatier David Bacco

one for \$2.50, two for \$4.50, four for \$8.00, eight for \$14

also available to go

Vino Dolce

2005 Falesco Pomele Aleatico, \$8

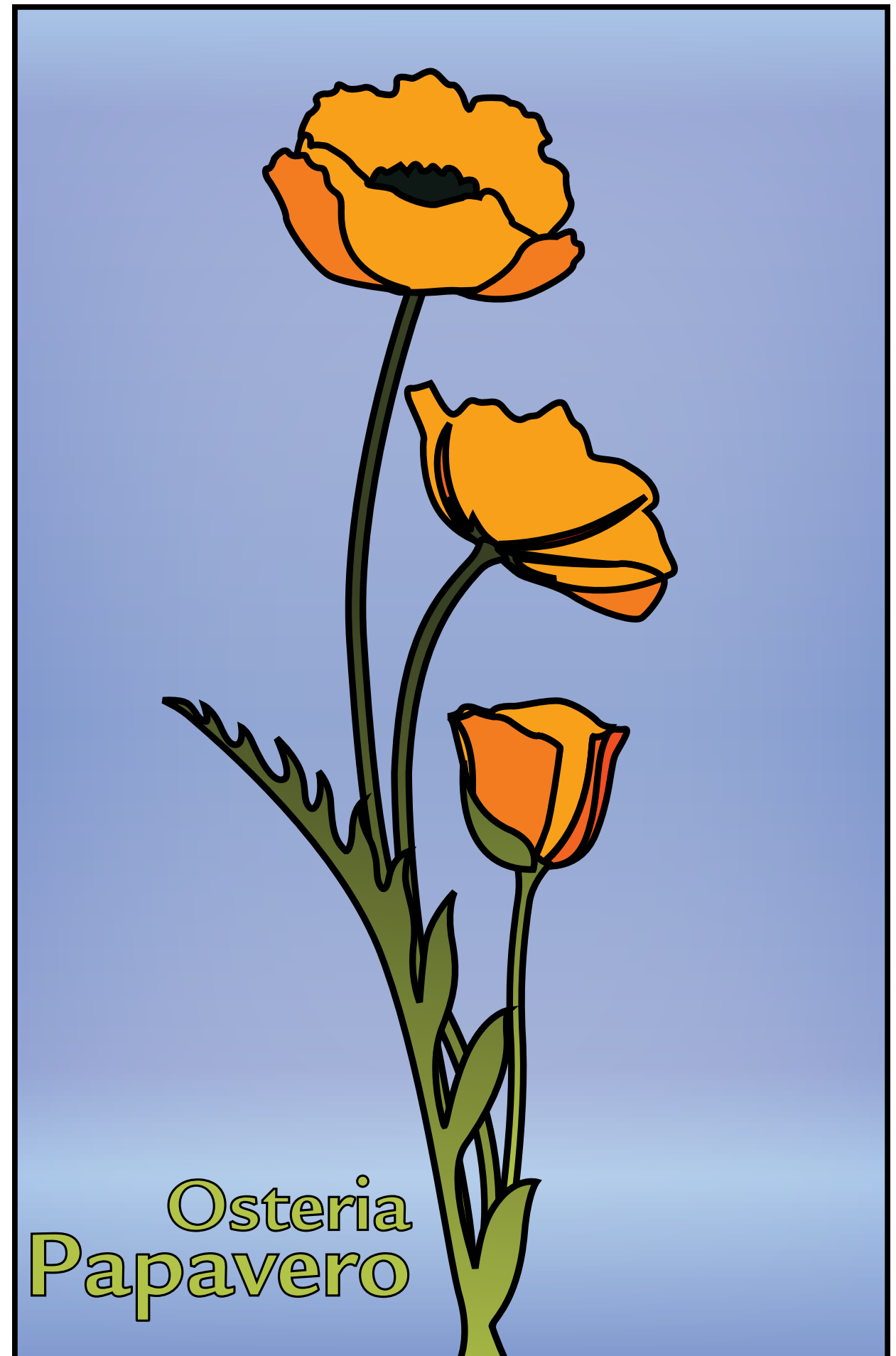
2006 Ben Rye Passito di Pantelleria, \$9

1999 Montellori Vin Santo Bianco dell'Empolese, \$8

Florio Marsala, \$5

Portal 10yr Tawny Port, \$7

Portal 20yr Tawny Port, \$13



Vino Bianco e Rosato

2007 Barone di Valforte **Pecorino**, Abruzzo, \$8/17/32

2008 Blanc de Morgex et de la Salle (**Prie Blanc**), Vallee d'Aoste, \$8/17/32

2007 Cerreto **Arneis**, Piedmont, \$8/17/32

2006 Dipini **Müller Thurgau**, Trentino, \$6/13/24

2008 Elena Walch **Gewurtztraminer**, Alto Adige, \$8/17/32

2008 Tasca d'Almerita Regaleali (**Insolia, Cataratto, and Grecanico**), Sicily, \$7/15/28

2008 Montellori Mandorlo (**Chardonnay, Viognier, Sauvignon**), Tuscany, \$7/15/28

2007 Ajello **Zibibbo**, Sicily, \$7/15/28

2008 Nivasco **Brachetto**, Piedmont, \$8/17/32

Vino Rosso

2006 Vietti Perbacco (**Nebbiolo**), Piedmont, \$9/19/36

2007 Vigna del Monte Trere (**Sangiovese**), Emilia Romagna, \$7/15/28

2005 Badia a Coltibuono Chianti Classico Riserva (**Sangiovese**), Tuscany, \$12/26/48

2007 Bongiovanni **Dolcetto** d'Alba, Piedmont, \$8/17/32

2005 Ca' Bianca **Barbera** d'Asti, Piedmont, \$9/19/36

2006 Inama (**Carmenere, Merlot, Raboso**), Veneto, \$9/19/36

2005 Allegrini La Grola (**Corvina** blend), Veneto, \$9/19/36

2005 Terra dei Re **Aglianico** del Vulture, Basilicata, \$8/17/32

2005 Valdipiatta Vino Nobile di Montepulciano (**Sangiovese** blend), Tuscany, \$9/19/36

2007 Bucci Rosso Piceno (**Sangiovese, Montepulciano**), Marche, \$8/17/32

2007 Poggio Al Tesoro Mediterra (**Syrah, Merlot, Cabernet**), Tuscany, \$8/17/32

2006 Insoglio del Cinghiale (**Syrah, Cab Franc, Merlot, Petite Verdot**), Tuscany, \$8/17/32

2003 Mellini La Selvanella Chianti Classico Riserva (**Sangiovese**), Tuscany, \$50 (bottle only)

2005 Tenuta dei Pianali Coronato (**Cabernet** blend), Tuscany, \$90 (bottle only)

2001 Arnaldo Caprai **Sagrantino** di Montefalco, Tuscany, \$70 (bottle only)

2003 Renieri Brunello (**Nebbiolo**), Piedmont, \$85 (bottle only)

Cena ~ Dinner

Antipasti/Contorni

Zuppa del Giorno, \$7
house-made soup of the day

Assaggio di Formaggi Freschi
\$9 for three, \$14 for five, \$18 for seven
*tasting of fresh and semi-aged Italian cheeses
with house-marinated olives and jam*

Antipasto di Pesce, \$17*
*assortment of hot and cold seafood and shellfish
preparations - changes daily*

Salumi Misti, \$17
*an assortment of house-cured meats
served with homemade fruit mostarda*

Caprese Invernale \$11
*fall salad of buffalo mozzarella,
sun-dried tomatoes, oil-cured anchovies,
and baby arugula*

Crostini Misti, \$9
*assortment of crostini with
five different toppings*

Antipasto Misto di Verdure, \$13
mixed appetizer of local vegetables

Additional Basket of Assorted Breads, \$2
Additional Basket of Fried Bread, \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An 18% gratuity may be added to parties of 6 or more.

Carne e Pesce

Lombatello alla Griglia, \$25*
*7 oz grilled hanger steak, served with arugula,
shaved grana, artichokes, house-preserved
wild mushrooms, and balsamic vinaigrette*

Cacciucco, \$17
*traditional Chianti-based seafood stew,
served with garlic bread*

Pasta

Tagliatelle ai Funghi, \$16
*egg tagliatelle pasta served with
a ragout of braised wild mushrooms*

Crespelle alla Fiorentina, \$15
*baked homemade savory crepes, stuffed with
fresh ricotta and spinach, topped with
bechamel and tomato sauce*

Pappardelle col Cinghiale, \$16
*egg pappardelle, tossed with
slow-braised wild Texan boar*

Pici con la Nana, \$15
*Siena's traditional pici pasta served
with braised duck ragout*

Tortellacci Noci e Gorgonzola, \$15
*homemade ricotta and walnut-stuffed
tortellacci pasta, served with a sweet
gorgonzola cream sauce*