



# SEASONAL SPECIALS

## CANDIED CARBONARA

Thick-cut Italian pancetta bacon sauteed & rendered with butter, garlic, & green peas in a parmesan cream sauce. Tossed with al dente spaghetti & topped with candied pancetta crisps. Finished with herb hollandaise.

24.00

*\*Pairs well with A Posto Barbera\**

## SHRIMP CANNELLONI

Pasta sheets rolled with garlic butter poached shrimp, fresh herbs, ricotta cheese, mozzarella, asiago, & parmesan smothered with a rich & creamy seafood sauce with a baked mozzarella finish.

26.00

*\*Pairs well with Austin Chardonnay\**

## GERMAN STYLE CHEESECAKE WITH STRAWBERRY SAUCE

12.00

*\*Pairs well with Bailey's & coffee\**

## DARK CHOCOLATE LUXARDO CHERRY CANNOLI

6.00





# SEASONAL COCKTAILS

## RED VELVET ESPRESSO MARTINI

An Espresso Martini taken to the next level- featuring Stoli Vanil, Mr. Coffee Liqueur, & our hand made red velvet simple syrup this is an appetizer, & accompaniment, or dessert.

14.00

## SWEET STRAWBERRY 75

The classic bubbly, citrusy, Hendricks gin-based cocktail given a new treatment with our house made strawberry syrup.

12.00

## AMORE SPRITZ

It's not *QUITE* Aperol Spritz season, but the time is right for the Amore Spritz! Featuring Aperol Liqueur, Blanc de Blanc bubbly, cranberry & citrus all smoothed out with simple syrup.

12.00

# DESSERTS

## FLOURLESS CHOCOLATE CAKE

Dark chocolate grenache drilled with our spiced raspberry coolie.

9.00

## TIRAMISU CHEESECAKE

A fun twist on a classic Italian dessert. Rich mascarpone cheesecake is layered with espresso-soaked lady fingers with a nice light mascarpone & espresso whipped cream dusted with the distinct flavor of cocoa powder.

12.00

## SEASONAL CHEESECAKE

Ask your server about our seasonal cheesecake, they can't wait to talk to you about it!

12.00

## CANNOLIS

Your choice of Chocolate Chip, Pistachio, or our rotating Seasonal Flavor.

6.00 each | 15.00 flight of three

