

# Special of the Month

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| <b>Polpo alla Griglia</b>                                                                                                                                          | 110 |
| Whole grilled octopus leg seasoned with paprika and rock salt                                                                                                      |     |
| <b>Tortelli di Pesce e Cannellini</b>                                                                                                                              | 88  |
| Round-shaped pasta filled with mixed seafood, served on a cannellini bean purée with a light tomato-based seafood sauce                                            |     |
| <b>Stinco di Agnello Brasato</b>                                                                                                                                   | 78  |
| Braised lamb shank stewed in tomato sauce served with truffle-mashed potatoes & vegetables ratatouille                                                             |     |
| <b>Bistecca alla Fiorentina (1 kg)</b>                                                                                                                             | 348 |
| Hereford Australian grass-fed T-bone steak (1kg) served with sautéed broccoli, potato gratin & tomato cheese<br>Choice of sauce : red wine sauce or mushroom sauce |     |
| <b>Banoffee Tart</b>                                                                                                                                               | 42  |
| Tart crust layered with sliced bananas & banana mousse, toffee & whipped cream                                                                                     |     |

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## Pairing Wines

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### White

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| <b>San Leonardo, Vette, IGT, Trentino Alto Adige</b>                                                      | 240 |
| <i>Dry with fragrance of white peach, green peppercorn over a pleasing note of sage (Sauvignon Blanc)</i> |     |

### Red

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| <b>Piano Del Cerro, Aglianico Del Vulture, DOC, Basilicata</b>                                                    | 350 |
| <i>Full bodied, hints of blackberry and blackcurrants mix with spicy, balsamic notes on the nose. (Aglianico)</i> |     |