

# 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>Calamarata con Ragù di Anataara</b>	72
Ring-shaped calamarata pasta with slow-cooked French duck breast ragù & 24-month aged Parmesan cheese	
<b>Stinco di Agnello Brasato</b>	98
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 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

<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

<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>	