



Our 52 Week Celebration Brings Us To:

CAESAR'S ROME, 44 BC
WEEK 14
MAR 30 - 4/5



WEEK 15 {APRIL 6 - 12}
EASTER IN CHIANTI



WEEK 16 {APRIL 13 - 19}
BARCELONA



WEEK 17 {APRIL 20 - 26}
NAPLES



WEEK 18 {APRIL 27 - 5/3}
PORTOFINO

THE LOCAL BAR

FRASCATI SUPERIORE, REGILLO

FROM THE HILLS OF ROME, THIS DRY WHITE HAS BEEN ENJOYED SINCE THE TIMES OF JULIUS CAESAR. THIS PREMIUM FRASCATI FEATURES ONLY THE FINEST GRAPES PROUCING A CRISP & FRUITY MASTERPIECE 7.95/27.95

MULSUM SWEET WINE

A ROMAN FAVORITE! HONEY INFUSED FRASCATI WINE WITH HINTS OF FRESH APPLE & MINT. 7.59

APPETIZERS

EMPEROR'S STARTER

ROMAN STYLE FILO DOUGH, STUFFED WITH TOASTED ALMOND, HONEYED CHICKEN, SAFFRON & A HINT OF CINNAMON. 8.95

PEPONES ET MELONES

MELON WARMED IN A SAUCE OF HONEY & ROMAN SEASONINGS. FINISHED WITH FRESH MINT. 6.99

ENTREES

ROMAN CLAMS & MUSSELS

FRESH CLAMS & MUSSELS SAUTÉED IN A ROMAN WHITE WINE SAUCE FEATURING LEEKS, CUMIN, DILL, CORIANDER, CELERY, MINT & OREGANO. SERVED WITH RUSTIC DIPPING BREAD. 15.59

CAESAR'S FIRE CHICKEN

FIRE PIT GRILLED CHICKEN TOPPED WITH A SAUCE OF WHITE WINE, OLIVE OIL, HONEY, MINT, GINGER, DATES & GROUND PEPPER. SERVED WITH ROMAN GARLIC CHICHORY. 16.99

AGNELLUS JULIUS

A FAVORITE OF JULIUS CAESAR . HONEY GLAZED WOOD FIRE GRILLED LAMB TOPPED WITH A SAUCE FEATURING OLIVE OIL, FRASCATI WINE, WHITE RAISINS, & ANCIENT ROMAN SPICES.