



WE ARE NOW SERVING LUNCH ON SUNDAYS FROM 12 NOON

VINI

Centine Toscana Red Blend, IT, 2022, G 10, B 38

Rodney Strong Chardonnay, CA, 2022 G 10, B 38

1/2 Carafes 16 | 1 Liter Carafes 32

Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay, White Zinfandel

SALUTE!

PUMPKIN PIE MARTINI | 13

Vanilla Vodka, Kahlua, creamy pumpkin liqueur, graham cracker rim

FALL SANGRIA | 13

Hard cider, spiced rum, cinnamon, fall spices

BIRRA

Two Roads Two Juicy double IPA, Yuengling Lager, Sea Hag IPA, Kona Big Wave

ZUPPE

SPLIT PEA WITH SMOKED PORK | 8

ANTIPASTO

SHRIMP PARMIGIANA | 13

Three breaded & fried shrimp baked with Marinara sauce & Mozzarella cheese

INSALATA

PANZELLA SALAD | 14

Chopped romaine, tomato, cucumber, red onion, shaved carrots, croutons, capers, Feta cheese, red wine vinaigrette

ENTRÉES

SHORT RIB RAGOUT | 25

Shredded braised short ribs simmered with Burgundy wine, celery, carrots, onions, mushrooms & plum tomatoes over pappardelle

BLUE CRAB RAVIOLI | 23

Lemon champagne cream sauce with asparagus & roasted red peppers

BRONZINO CHA CHA CHA | 28

Pan seared filet, lemon white wine sauce with fresh tomatoes, sweet corn & cilantro, mashed potatoes & spinach

RIB-EYE STEAK | 36

Port wine demi-glace, Cherry Grove Farm roasted potatoes & green beans

DESSERT SPECIAL

VANILLA PANNA COTTA, RASPBERRY COULIS, WHIPPED CREAM & BERRIES