



WE ARE NOW SERVING LUNCH ON SUNDAYS FROM 12 NOON

VINI

Lyeth Cabernet Sauvignon, Sonoma CA, 2022, G 10, B 38

Giesen Sauvignon Blanc, New Zealand, 2023, G 10, B 38

1/2 Carafes 16 | 1 Liter Carafes 32

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

SALUTE!

AUTUMN SANGRIA | 13

Apple cider, Spiced Rum, Cinnamon, Fall Spices

APPLE CIDER MULE | 13

Titos vodka, berry's ginger liqueur, apple cider, goslings

BIRRA

Two Roads Two Juicy double IPA, Yuengling Lager, Sea Hag IPA, Sam October

ZUPPE

CREAM OF WILD MUSHROOM | 8

ANTIPASTO

ZUCCHINI FRITTERS | 13

Over Marinara sauce

INSALATA

WATERMELON SALAD | 14

Baby greens, watermelon, carrots, red onion, cucumber, pumpkin seeds, Feta, sherry vinaigrette

ENTRÉES

BAKED CHICKEN CANNELLONI | 25

Fresh pasta tubes stuffed with grilled chicken, ricotta, sun-dried tomatoes, spinach, pink vodka sauce and Mozzarella

SMOKED MOZZARELLA AND ASPARAGUS RAVIOLI | 23

Pesto cream sauce with roasted red peppers and mushrooms

WILD US MAHI MAHI CHA CHA CHA | 26

Lemon white wine sauce with fresh tomato, sweet corn and cilantro, Basmati rice & spinach

FLATIRON STEAK | 30

Port wine demi-glace, mashed potatoes & green beans

CAVATELLI ALPINA | 24

House-made ricotta cavatelli, Creamy Alfredo sauce, sweet Italian sausage & green peas

SPECIAL DESSERT: PUMPKIN SPICE PANNACOTTA 9