

VTNIT

Rickshaw Cabernet, CA, 2022, G 12, B 46
Banfi Principessa Gavia Gavi, Montalcino IT 2023 G 12 B 46
1/2 Carafes 16 | 1 Liter Carafes 32
Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay, White Zinfandel

BIRRE

Stella Pilsner), Fat Tire (Amber Ale), Sloop Juice Bomb (Hazy IPA), Kona Big Wave (Wheat Ale), 1911 Small Batch Black Cherry NY Cider

SALUTE!

SORRENTO SUNRISE | 14

Tito's, limoncello, blood orange liqueur, lemon, OJ

GRAPEFRUIT ROSE SANGRIA | 14

ZUPPE

BEEF VEGETABLE ORZO / ITALIAN WEDDING SOUP / WATERMELON GAZPACHO 9

ANTIPASTO

CHERRY GROVE FARM CAPRESE | 15

Local heirloom tomatoes with creamy fresh mozzarella, fragrant basil & Fig Balsamic glaze

CRANBERRY & GOAT CHEESE TARTS | 15

INSALATA

APPLE CRANBERRY WALNUT SALAD | 15

Mixed greens tossed with crisp apple slices, tart craisins, caramelized walnuts, shaved carrots, pumpkin seeds & Feta, apple cider vinaigrette

ENTRÉES

WILD PACIFIC GROUPER OR AUSTRALIAN BARRAMUNDI 28

Pan seared to perfection crowned with a mango & sweet red pepper relish, served with Basmati rice & sauteed spinach

FETTUCCINE ALBERTO | 27

House-made pasta in a wild mushroom cream sauce with tender chicken breast, applewood smoked bacon & fresh asparagus

LOBSTER AND CRAB RAVIOLI | 26

Bathed in a Lemon champagne cream sauce with fresh tomato & tender green peas

NEW YORK STRIP STEAK | 39

Flame-grilled to your liking topped with a rich Port wine demi-glace, Served with buttery mashed potatoes, & tender haricot verts

DESSERT APECIAL: PANNA COTTA WITH AMARENA CHERRIES | 10