



CHEF'S SPECIALS

VINI

Vite Colte, Barbera D'Asti Piedmont, IT 2019 G 13, B 49
Geisen Sauvignon Blanc, New Zealand, 2022 G 10, B 38
House Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay
1/2 Carafe 14 | 1 Liter Carafe 28

SALUTE!

"TAJIN MANGO-RITA" | 13

Casamigos Blanco, mango nectar, agave, lime, Tajin rim

BIRRA

Two Roads Road to Ruin double IPA, Yuengling Lager, Berlinetta Pilsner, Sea Hag IPA
12oz Sapporo Cans | 4

ZUPPE

CREAMY CHICKEN VEGETABLE WITH DITALINI / RED SEAFOOD CHOWDER | 8

ANTIPASTO

GOAT CHEESE FRITTERS | 13

Goat Cheese stuffed Fried wontons, marinated beets, Fig Balsamic glaze

INSALATA

MEDITERRANEAN CHOPPED SALAD | 14

Romaine, grape tomatoes, cucumber, chickpeas, red onion, olives, capers,
Feta cheese, red wine vinaigrette

ENTRÉES

SAUSAGE AND MUSHROOM FARROTTO | 24

Farro (ancient grain) cooked risotto style with sweet Italian sausage,
roasted butternut squash, wild mushrooms & green peas

WILD PACIFIC GROUPER OR WILD US MONKFISH | 25

Pan-seared filet, lemon champagne cream sauce with shallots & sweet red peppers,
mashed potatoes, sauteed spinach

SPINACH AND ROASTED GARLIC RAVIOLI | 22

Pink vodka sauce with Sun-dried tomatoes and mushrooms

NEW YORK STRIP STEAK | 34

Port wine reduction, roasted garlic mashed potatoes, mixed vegetables

PORTOBELLO VEAL STEW | 25

Tender morsels of veal, simmered in port wine with Portobello mushrooms,
onions, sweet red peppers over pappardelle.