



**WE ARE NOW SERVING LUNCH ON SUNDAYS FROM 12 NOON**

**VINI**

Sea Sun Pinot Noir, CA, 2021, 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 ESPRESSO MARTINI | 13**

Vanilla Vodka, fresh brewed espresso, creamy pumpkin liqueur

**BIRRA**

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

**ZUPPE**

**CREAMY CHICKEN VEGETABLE WITH DITALINI / PASTA E FAGIOLI | 8**

**ANTIPASTI**

**CAPRESE STUFFED PORTOBELLO MUSHROOMS | 13**

Fresh mozzarella, heirloom tomato, basil, Fig Balsamic glaze

**ARTICHOKE DIP | 13**

Served with Artisan Crostini

**INSALATA**

**STRAWBERRY SALAD | 14**

Mixed greens, strawberries, shaved carrots, red onion, caramelized walnuts,  
Craisins, Feta, strawberry vinaigrette

**ENTRÉES**

**CAVATELLI DELLA NONNA | 25**

House-made ricotta cavatelli in our plum tomato sauce with hot and sweet Italian sausage,  
sweet red peppers, zucchini and eggplant

**SPINACH AND CHEESE RAVIOLI | 23**

Pink Vodka sauce with bacon and green peas

**WILD US MONKFISH | 25**

Pan seared filet, lemon white wine sauce with capers, mashed potatoes and spinach

**RIB-EYE STEAK | 36**

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

**DESSERT SPECIAL: PANNACOTTA 9**