

November's Features

FIRST

STUFFED PORTABELLA MUSHROOM ... 9

marinara sauce, braised spinach, goat cheese & toasted breadcrumbs

KALE CAESAR ... 9

baby kale, toasted panko bread crumbs, pecorino cheese, sweet drop peppers, lemon

* add grilled chicken \$4, grilled shrimp \$7, Norwegian salmon \$8

SECOND

SHRIMP SCAMPI LINGUINE ... 31

jumbo scampi, lemon butter wine sauce w/ garlic, seared tomatoes & fresh basil

GORGONZOLA ENCRUSTED SHORT RIBS ... 28

made with homemade demi glace & roasted garlic mashed yukon gold potatoes

* both entrées come w/ wedding soup or house salad

PIE OF THE MONTH

PANCETTA WHITE TRUFFLE PIE ... SM \$15 MED \$19 LG \$23

starts with our wild mushroom roasted garlic cream sauce, diced yukon gold potato, pancetta, mozzarella, provolone, fontina cheese. Finished with premium white truffle oil.

Cauliflower Crust Available Size Medium Only \$3

APERITIVI

APEROL SPRITZ ... 9

Aperol Italian liquor, Prosecco, orange slice & soda

NEGRONI ... 11

Hendrix gin, Campari, Cinzano Sweet Vermouth 1757 & orange slice

MISTAKEN NEGRONI (SPAGLIATO) ... 10

Campari, Sweet Vermouth 1757 & Prosecco & orange slice

FEATURED COCKTAILS

WHISKEY BUSINESS ... 10

Jack Daniels, ginger & apple cider

PUMPKIN MARTINI ... 11

Stoli Vanilla, homemade Pumpkin Puree, Rumchata

IN FASHION ... 13

Russel 10 year aged bourbon, Grand Marnier, black walnut bitters, orange twist, Luxardo cherry

FEATURED VINO

AVANZI LUGANA DI SIRMIONE D.O.C ... 48

100 % Turbiana Lombardy, Italy

GIOVANNI AVANZI CHIARETTO VALTENESI D.O.C. ... 12/48

Groppello, Barbera, Sangiovese, Marzemino grapes. This Rosé is delicate & floral

GIOVANNI AVANZI SUPERIORE GARDA CLASSICO D.O.C. ... 12/48

Gropello, Rebo, Sangiovese, and Marzemino grapes. A full-bodied red w/ notes of vanilla and cherry.

DIGESTIVI

LIMONCELLO CLASSICO ... CLASSIC 6 CREME 8

Made from Secret Family Recipe over 200 Years Old

SAMBUCA ... 8

Italian Anise Liquor

* This is great in coffee!