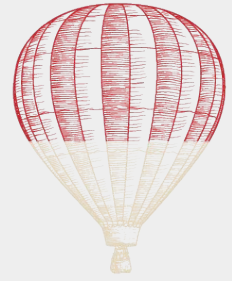


HAPPY HOUR

TUESDAY- FRIDAY 5-6 PM



APPETIZERS

TRUFFLE FRIES

French fries with parmesan cheese, truffle oil and side of lemon aioli. 6.19

BRUSCHETTA

Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 6.19

GARLIC BREAD

Oven baked bread with garlic butter and parmesan cheese. 6.19

FRIED CALAMARI

Lightly battered and fried to crispy perfection. 8.26

TUNA TARTARE TOSTADA

Fresh raw tuna in mango ginger sauce topped with microgreens. 8.26

MEATBALL

Single homemade meatball. 6.19

SHRIMP TACO

Battered and fried Shrimp on a corn tortilla topped with chipotle, cabbage and pico de gallo. 5.16

CHEESEBURGER

Beef burger topped with American cheese, burger sauce, pickles, fresh chopped onions. 11.36



ALL DRAFT BEERS \$5.19

HAPPY HOUR DRINKS

ALL \$6.19

SPARKLING ROSÈ

CHARDONNAY

HOUSE RED

WHITE SANGRIA

RED SANGRIA

APEROL SPRITZ

SALAD \$6.19

HALF CAESAR

HALF ARUGULA

HALF MANGO GINGER

HALF SPRING



Corkage Fee \$25 | Split charge: Salad \$2 / Entree or

Pasta \$4 | Cash Discount | Automatic 18% Gratitude for parties of 6 or more.



LUNCH MENU

SALADS

A CLASSIC CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and caesar dressing. 15.49

MANGO GINGER SPRING SALAD

Spring mix salad with our homemade mango and ginger vinaigrette topped with fresh mangos and almonds. 15.49

ARUGULA AND BEETS

Arugula salad with roasted beets, fennel, goat cheese and house vinaigrette dressing.
(Gluten Free). 15.49

HOUSE SALAD

Romaine lettuce, tomatoes, cucumber, and red onions with a side of ranch. 12.39

TRUFFLE FRIES

Parmesan cheese, truffle oil and side of lemon aioli. 13.42

BRUSCHETTA

Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 13.42

LUNCH PASTAS

FETTUCCHINE ALFREDO

Classic Creamy Fettuccine Alfredo. 18.58

PAPPARDELLE BOLOGNESE

Rich Bolognese with ground beef ragu. 21.68

LASAGNA

Homemade pasta with alternating layers of spinach ricotta and beef ragu. 26.84

SPAGHETTI CARBONARA

Spaghetti with pancetta, egg, black pepper and Parmigiano-Reggiano. 24.78

FETTUCCHINE PESTO SALMON

Seared salmon chunks, pesto sauce over fettuccine. 26.84

CAPELLINI POMODORO

Angel hair with homemade marinara. 17.55

SPAGHETTI MEATBALLS

Spaghetti with marinara sauce and 100% beef meatballs. 21.68

SANDWICHES AND MORE

GRILLED CHICKEN PESTO SANDWICH

Grilled chicken, mozzarella cheese, tomato, and pesto on homemade focaccia. 16.52

MEATBALL SANDWICH

100% beef meatballs, marinara, and mozzarella in a softroll. 16.52

CAPRESE SANDWICH

Tomatoes; fresh mozzarella, basil, and pesto on homemade focaccia. 14.45

BREAKFAST SANDWICH

Spicy italian sausage, cheese, green onions, egg, and chipotle sauce on homemade focaccia . 14.45

FISH AND CHIPS

Beer battered Cod fried served with fries and aioli sauce. 18.58

CHEESEBURGER AND FRIES

6oz angus beef patty, american cheese, tomatoes, onion, and burger sauce on brioche buns. 18.58

CRISPY CHICKEN BURGER AND FRIES

Lightly bread chicken, tomato, lettuce, and burger sauce on a brioche bun. 17.56

FISH TACOS

3 Battered fish tacos topped with cabbage pico de gallo, chipotle aioli on a corn tortilla. 16.56

CRISPY CALAMARI

Fried and seasoned with housemade aioli on the side. 18.58

BREAKFAST BURRITO

Egg, potatoes, bell pepper, onions, homemade sausage, and spinach in a flour tortilla. 15.49

CHICKEN CAESAR WRAP

Grilled chicken, romaine lettuce, parmesan cheese, and caesar dressing on a flour tortilla. 16.52

Cash Discount

*Consuming raw fish or undercooked items can increase your risk of foodborne illness

ADD: Sausage 7.23 Chicken 7.23 or Shrimp 10.32

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APPETIZERS AND SIDES



TRUFFLE FRIES

Parmesan cheese, truffle oil and side of lemon aioli. 13.42


TUNA TARTARE

Fresh tuna, mango bits, shallots, and avocado mixed mango ginger sauce served with homemade chips. 18.58

CRISPY CALAMARI

Fried and seasoned with housemade aioli on the side. 18.58

BRUSCHETTA



Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 13.42

GARLIC BREAD

Homemade bread and garlic butter topped with parmesan cheese. 11.36

MEATBALLS

Two Meatballs braised in our house marinara sauce. 13.42

TIPSY SPANISH STEAMED CLAMS

Clams served in white wine, garlic, and diced tomato with spicy sausage. 18.58

SAUTEED SPINACH



Fresh spinach, sauteed in olive oil, garlic and light chili flakes. 11.36

FAGIOLI

Cannellini beans sauteed with garlic, tomatoes, sage, and olive oil. 12.39

REASONS TO LOVE SALAD

A CLASSIC CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and caesar dressing. 15.49

MANGO GINGER SPRING SALAD

Spring mix salad with our homemade mango and ginger vinaigrette topped with fresh mango and almonds. 15.49

ARUGULA AND BEETS

Arugula salad with roasted beets, fennel, goat cheese and house vinaigrette dressing.
(Gluten Free). 15.49

HOUSE SALAD

Romaine lettuce, tomatoes, cucumber, and red onions with a side of ranch. 12.39

SPRING SALAD

Mixed spring lettuce with cherry tomatoes and olives with basil vinaigrette
(Vegan)(Gluten Free) . 12.39

Corkage Fee \$25 | Split charge: Salad \$2 / Entree or Pasta \$4 | Cash Discount | Automatic 18% Gratitude for parties of 6 or more.



PASTAS

Add Chicken \$7, Add Shrimp \$10, or
Homemade sausage \$7

FETTUCCINE ALFREDO

Cream, butter, parmesan cheese and freshly ground nutmeg. 19.62

PRAWN'S PARADISE

Linguine with king prawns in a creamy lemon garlic sauce. 29.94

FETTUCCINE DIAVOLA

Fettuccine in a sweet and spicy Tomato-Marsala sauce, topped with seared prawns and scallops. 34.10

PAPPARDELLE BOLOGNESE

Slowly braised ground beef in a homemade tomato sauce.. 26.84

LASAGNA BOLOGNESE

Homemade pasta with alternating layers of, mozzarella cheese, spinach ricotta and beef ragu. 26.84

LINGUINE AND CLAMS

Linguine with fresh clams, chili flakes, sliced garlic, butter and white wine. 29.94

CAJUN RIGATONI

Pieces of ribeye, pan seared with cajun seasoning, dice tomato, garlic, and mushrooms tossed with rigatoni pasta. 29.94

ANGEL HAIR AND SALMON

Angel hair pasta, capers, garlic, lemon bits, white wine sauce topped with pieces of salmon. 29.94

PENNE RATATOUILIE

Penne pasta with diced tomatoes, garlic, black olives, mushrooms, and eggplant (Vegan). 20.65

PENNE PESTO

Penne pasta with a creamy pesto sauce. 20.65

SPAGHETTI CARBONARA

Spaghetti with pancetta, egg, black pepper and Parmigiano-Reggiano. 25.81

SPAGHETTI AND MEATBALLS

Spaghetti topped with Homemade beef meatballs braised in a tomato sauce. 25.81

LAMB RAGU

Pieces of slowly braised lamb, dice tomato, and mushrooms with pappardelle pasta . 29.94

RISOTTOS

WILD BOAR WITH FOREST MUSHROOMS

Homemade wild boar sausage with diced tomatoes and mixed forest mushrooms in a creamy white risotto. 29.94

SHORT RIBS

Slowly braised beef short ribs in dice tomato, and black olives, and chianti sauce, over saffron risotto. 32

LAMB SHANK

Slowly braised lamb shank served over creamy white risotto with mushroom and peas. 34.07

SCALLOPS

Seared scallops with creamy white risotto and a white wine, truffle sauce. 39.23



Corkage Fee \$25 | Split charge: Salad \$2 / Entree or Pasta \$4 | Cash Discount | Automatic 18% Gratitude for parties of 6 or more.

DINNER ENTREES

ENTREES COME WITH HOUSE SIDES ASK SERVER ABOUT DAILY HOUSE SIDES AND OPTIONS.

OUR NEW YORK STEAK

14.oz Grilled Angus New York Steak. 47.49

GRILLED RIBEYE

14.oz Grilled Angus Ribeye topped with a Red wine butter compound. 49.56

PORK CHOP VALDOSTANA

Pounded thinly, breaded and oven baked, topped with Fontina cheese and prosciutto and served in a butter dry sherry wine. 33.04

STEAK CHIMICHURRI

Two thinly sliced grilled New York steak topped with chimichurri sauce served with fries. 47.79

CHEESEBURGER & FRIES

Beef burger topped with American cheese, burger sauce, pickles, fresh chopped onions, lettuce and tomato. 18.58

CHICKEN PICCATA

Chicken cutlets pan seared with capers, lemon juice, and butter white wine sauce. 26.84



CHICKEN PAILLARD

Pounded breaded chicken breast topped off with garlic, capers, lemon bits and butter white wine sauce. 26.84

CHICKEN MARSALA

Seared chicken breast with a sweet Marsala wine sauce topped with mushrooms. 26.84

EGGPLANT PARMIGIANA

Breaded eggplant parmigiana topped with mozzarella, oven baked in homemade marinara sauce with rigatoni pasta . 24.78

CHICKEN PARMIGIANA

Pounded breaded chicken, oven baked with homemade marinara sauce topped with mozzarella. 26.84

PORK CHOP PARMIGIANA

Pounded breaded pork chop oven baked in a homemade marinara topped with mozzarella and parmesan cheese. 33.04

GRILLED SALMON

Fresh grilled salmon, capers and fresh lemon bits blended in a buttery white wine sauce . (Gluten Free) 29.94

GREEN BOUILLABAISSSE

Seafood stew with prawns, scallops, clams, fish, and calamari. Served with a side of garlic toast. 32.04



Corkage Fee \$25 | Split charge: Salad \$2 / Entree or Pasta \$4 | Cash Discount | Automatic 18% Gratitude for parties of 6 or more.