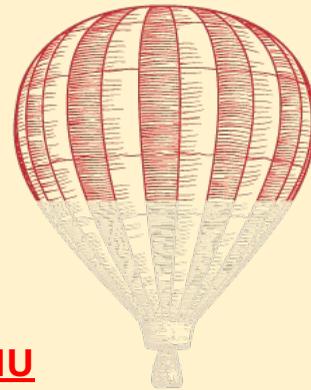


HAPPY HOUR

TUESDAY- FRIDAY 5-6 PM



APPETIZERS

TRUFFLE FRIES

French fries with parmesan cheese, truffle oil and side of lemon aioli. 5

BRUSCHETTA

Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 5

GARLIC BREAD

Oven baked bread with garlic butter and parmesan cheese. 5

FRIED CALAMARI

Lightly battered and fried to crispy perfection. 7

TUNA TARTARE TOSTADA

Fresh raw tuna in mango ginger sauce topped with microgreens. 7

MEATBALL

Single homemade meatball. 5

SHRIMP TACO

Battered and fried Shrimp on a corn tortilla topped with chipotle, cabbage and pico de gallo. 5

CHEESEBURGER

Beef burger topped with American cheese, burger sauce, pickles, fresh chopped onions. 10



DRINK MENU

ALL \$5

ROJAS ROSE

CHARDONNAY

HOUSE RED

WHITE SANGRIA

RED SANGRIA

ALL DRAFT BEERS

APEROL SPRITZ

SALAD \$5

HALF CAESAR

HALF ARUGULA

HALF MANGO GINGER

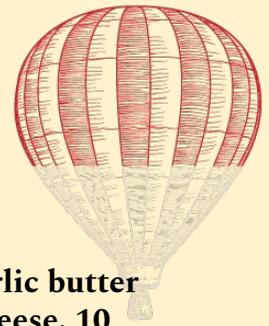
HALF SPRING



2.6% Electronic Service Fee
Discounted with Cash Payment



APPETIZERS AND SIDES



TRUFFLE FRIES

Parmesan cheese, truffle oil and side of lemon aioli. 12

TUNA TARTARE

Fresh tuna, mango bits, shallots, and avocado mixed mango ginger sauce served with homemade chips. 18

CRISPY CALAMARI

Fried and seasoned with housemade aioli on the side. 18

BRUSCHETTA



Homemade toast topped with diced tomatoes, olive oil and basil, drizzled with balsamic glaze. 12

GARLIC BREAD

Homemade bread and garlic butter topped with parmesan cheese. 10

MEATBALLS

Two Meatballs braised in our house marinara sauce. 12

TIPSY SPANISH STEAMED CLAMS

Clams served in white wine, garlic, and diced tomato with spicy sausage. 18

SAUTEED SPINACH



Fresh spinach, sauteed in olive oil, garlic and light chili flakes. 10

FAGIOLI

Giant white beans sauteed with garlic, tomatoes, sage, and olive oil. 11

REASONS TO LOVE SALAD

A CLASSIC CAESAR

Romaine lettuce tossed with croutons, parmesan cheese and caesar dressing. 12

MANGO GINGER SPRING SALAD

Spring mix salad t with our homemade mango and ginger vinaigrette topped with fresh mangos and almonds. 12

ARUGULA AND BEETS

Arugula salad with roasted beets, fennel, goat cheese and house vinaigrette dressing. (Gluten Free). 13

HOUSE SALAD

Romaine lettuce, tomatoes, cucumber, and red onions with a side of ranch. 11

SPRING SALAD

Mixed spring lettuce with cherry tomatoes and olives with basil vinaigrette (Vegan)(Gluten Free) . 10





PASTAS

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

FETTUCCINE ALFREDO

Classic Creamy Fettuccine Alfredo. 18

PRAWN'S PARADISE

Linguine with prawns in a creamy lemon garlic sauce. 28

FETTUCCINE DIAVOLA

Fettuccine in a sweet and spicy Tomato-Marsala sauce, topped with seared prawns and scallops. 32

PAPPARDELLE BOLOGNESE

Rich Bolognese with ground beef ragu. 22

LASAGNA BOLOGNESE

Homemade pasta with alternating layers of spinach ricotta and beef ragu. 24

LINGUINE AND CLAMS

Linguine with fresh clams, chili flakes, sliced garlic, and white wine. 26

CAJUN RIGATONI

Pieces of ribeye, pan seared with cajun seasoning, dice tomato, garlic, and mushrooms tossed with rigatoni pasta. 28

RISOTTOS

WILD BOAR WITH FOREST MUSHROOMS

Homemade wild boar sausage with diced tomatoes and mixed forest mushrooms in a creamy white risotto. 28

SHORT RIBS

Slowly braised beef short ribs in dice tomato, and black olives, and chianti sauce, over saffron risotto. 30

LAMB SHANK

Slowly braised lamb shank served over creamy white risotto with mushroom and peas. 32

SCALLOPS

Seared scallops with creamy white risotto and a white wine sliced truffle sauce. 35

Corkage Fee \$25 | Split charge: Salad \$2 / Entree or Pasta \$4 |

ANGEL HAIR AND SALMON

Angel hair pasta, capers, lemon bits, white wine sauce topped with pieces of salmon. 28

PENNE RATATOUILLE

Penne pasta with diced tomatoes, garlic, black olives, mushrooms, and eggplant (Vegan). 18

PENNE PESTO

Penne pasta with a creamy pesto sauce. 18

SPAGHETTI CARBONARA

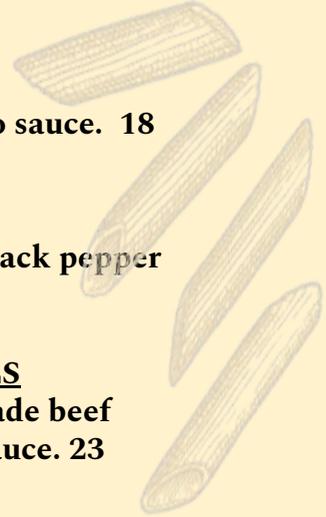
Spaghetti with pancetta, egg, black pepper and Parmigiano-Reggiano. 22

SPAGHETTI AND MEATBALLS

Spaghetti topped with Homemade beef meatballs braised in a tomato sauce. 23

LAMB RAGU

Pieces of slowly braised lamb, dice tomato, and mushrooms with pappardelle pasta .27



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Payment

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. 45

BLACKENED RIBEYE

14.oz Seasoned pan seared Angus Ribeye served with a port butter sauce. 48

PORK CHOP VALDOSTANA

Pounded thinly, breaded and oven baked, topped with Fontina cheese and prosciutto and served in a butter dry sherry wine sauce. 30

STEAK CHIMICHURRI

Two thinly sliced grilled New York steak topped with chimichurri sauce served with fries. (Gluten Free). 45

CHEESEBURGER & FRIES

Beef burger topped with American cheese, burger sauce, pickles, fresh chopped onions, lettuce and tomato. 18

CHICKEN PICCATA

Chicken cutlets pan seared with capers, lemon juice, and butter white wine sauce. 24

CHICKEN PAILLARD

Pounded breaded chicken breast topped off with garlic, capers, lemon bits and butter white wine sauce. 24

CHICKEN MARSALA

Seared chicken breast with a sweet Marsala wine sauce topped with mushrooms. 24

EGGPLANT PARMIGIANA

Breaded eggplant parmigiana topped with mozzarella, oven baked in homemade marinara sauce with rigatoni pasta . 21

CHICKEN PARMIGIANA

Pounded breaded chicken, oven baked with homemade marinara sauce topped with mozzarella. 24

PORK CHOP PARMIGIANA

Pounded breaded pork chop oven baked in a homemade marinara topped with mozzarella and parmesan cheese. 30

GRILLED SALMON

Fresh grilled salmon with garlic, capers and fresh lemon bits blended in a buttery white wine sauce . (Gluten Free) 29

