

## Featured Drinks

### **Strawberry Velvet Sangria**

Red wine, Vodka, Triple Sec, vanilla bean infused simple syrup, white cranberry juice, fresh sliced strawberries, oranges and lemons. 11 glass/ 38 pitcher

### **Beer Sampler**

5 oz of each of the following: Stella Artois and local beers- Two Roads: No Limits Hefeweizen, Stubborn Beauty: Nummy Nummy and Connecticut Valley Brewing Company: "You Know You Want Me" Imperial Chocolate Stout. 13

### **Amber Road Cocktail**

Makers Mark bourbon, Aperol, fresh squeezed lemon juice, maple syrup and Angostura bitters served on the rocks, garnished with a fresh sprig of mint. 10

## Appetizer

### **Risotto**

Boneless chicken tenders, broccoli and grape tomatoes sautéed with creamy Arborio rice, finished with Romano cheese and butter. 16

## Lunch Specials - \$7.25

### **Eggplant Rollatini**

Breaded eggplant stuffed with prosciutto, roasted red peppers, spinach and ricotta cheese, topped with marinara sauce and Pecorino Romano cheese.

### **Chicken Toscana**

Boneless chicken tenders sautéed with diced onions, plum tomatoes and spinach in a lemon butter sauce, tossed with penne pasta.

### **Pizza and Soup**

Grilled pita bread glazed with a garlic-butter spread, topped with grilled chicken, bacon and a blend of cheddar and mozzarella cheeses, baked in the oven and served with a cup of our daily soup.

### **Bow Tie Shrimp**

Gulf shrimp sautéed with roasted peppers, mushrooms and spinach in a light cream sauce served with farfalle pasta.

### **Chef Salad**

Our house garden salad topped with sliced ham, mozzarella cheese and a hard boiled egg, served with your choice of dressing.

## Dessert

### **Vanilla Chocolate Mousse**

Layers of vanilla and chocolate mousse topped with whipped cream and fresh kiwi.

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Add a Garden Salad 2.00

Add a Caesar Salad 2.50

**NO MODIFICATIONS AND NO SUBSTITUTIONS**  
**Lunch specials are served Monday - Friday 11:00-3:00**