



FEATURED DRINKS

Strawberry Basil Sangria

White wine, Triple Sec, vodka, freshly sliced strawberries, lime and orange, fresh basil, simple syrup and white cranberry juice. Topped with club soda.

11 glass/ 38 pitcher

Beer Sampler

5 oz of each of the following: Stella Artois and local beers- Two Roads: Two Juicy IPA, Half Full: "Within Reach" Peach Wheat Ale and Stubborn Beauty: Nummy Nummy IPA.

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APPETIZER

'Shrimp & Grits' Risotto

Onions, corn and peas sautéed with creamy Arborio rice, finished with Cajun seasoning, Romano cheese and butter and topped with crispy grit-encrusted shrimp.

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LUNCH SPECIALS - \$7.25

Tomato and Mozzarella Salad

Sliced tomatoes, fresh mozzarella and basil served over mesclun greens with onions, cucumber and candied pistachios. Drizzled with a balsamic reduction.

Chicken Scampi

Boneless chicken tenders sautéed with garlic, capers and roasted red peppers in a white wine lemon butter sauce, served over linguini.

Italian Panini

Grilled chicken and sliced ham served on a panini pressed ciabatta roll with lettuce, tomatoes, provolone cheese and chipotle mayo. Served with a side of house fries.

Shells Bolognese

Jumbo stuffed shells topped with our house-made bolognese sauce, Romano cheese and a touch of ricotta cheese.

Grilled Sausage Sub

Grilled sweet Italian sausage, red onions and spinach served on a grinder roll with provolone cheese, basil and mayo. Served with a side of pasta salad.

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