
FEATURED DRINKS

Spring Kiwi Sangria

White wine, fresh sliced kiwi, apples, lemon, mint, elderflower infused simple syrup, Vodka, Triple Sec 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: Sensible Decision IPA 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

Chicken, shrimp and tomatoes sautéed with creamy Arborio rice, finished with Romano cheese and butter.

16

LUNCH SPECIALS - \$7.25

Sole Francais

Fresh sole filet, egg battered and pan fried, served over vegetable rice pilaf, topped with a white wine lemon-butter sauce.

Chicken and Bacon Pasta

Boneless chicken tenders sautéed with onions, mushrooms, bacon and peas in an Alfredo cream sauce, tossed with penne pasta.

Fried Ravioli

Jumbo cheese filled ravioli, lightly breaded and golden fried, served with a tomato cream sauce and topped with Parmesan cheese.

Italian Panini

Sliced Virginia ham, smoked turkey breast and sliced prosciutto served on a panini-pressed ciabatta roll with lettuce, tomatoes, Provolone cheese and pickled onions, topped with balsamic vinaigrette. Served with a side of house fries.

Taco Salad

Our house garden salad topped with seasoned ground beef, white beans, onions, corn, tomatoes, shredded mozzarella cheese and a dollop of sour cream.

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