



FEATURED DRINKS

Moscow Mule

Absolut Vodka, fresh lime juice, Fever-Tree Ginger Beer.

12

Autumn Red Sangria

Cabernet Sauvignon, apple cider, pear and apple brandy, oranges, Granny Smith apples, green pears, pomegranate juice topped with splash of club soda

Glass 11 Pitcher 38

APPETIZER

Risotto

Shrimp and peas sautéed in creamy Arborio rice. Finished with Parmesan cheese and butter.

16

LUNCH SPECIALS - \$7.50

Rigatoni Chicken Al Forno

Sliced chicken breast sautéed with garlic, fresh mozzarella and Parmesan cheese, tossed with our signature marinara sauce and rigatoni pasta, topped with mozzarella cheese and baked until golden brown. Finished with a pinch of fresh parsley.

Shells Bolognese

Jumbo stuffed shells topped with our house-made bolognese sauce, finished with Romano cheese and diced tomatoes.

Buffalo Chicken Wrap

Boneless buffalo chicken tenders with lettuce, tomatoes, onions and bleu cheese dressing in a grilled flour tortilla wrap, served with a side of pasta salad.

Sole Francaise

Fresh sole filet, egg battered and pan fried, served over linguine, topped with a white wine lemon-butter sauce, finished with diced tomatoes and parsley.

Turkey Club Salad

Fresh garden greens topped with onions, tomato, bacon, turkey and Provolone cheese, garnished with a strawberry and served with a side of Parmesan Peppercorn dressing.

DESSERT

Molten Chocolate Cake

Our moist dark chocolate cake filled with a dark chocolate truffle that melts out when heated. served with vanilla bean ice cream

9

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
