

Weekly Specials

Featured Wines

White: Glenbrook Chardonnay - California \$7/\$28

A lighter chardonnay with aromas of fruit and green apples and fresh fruit flavors and a smooth finish. Pairs well with our Seafood Lasagna.

Red: Campo Viejo Tempranillo – Spain \$9/\$33

A vibrant Tempranillo with rich aromas and a pronounced intensity, gives an initial scent of ripe fruits, followed by gentle notes of vanilla and spices. Campo Viejo goes well with any of our red sauces and this week's Porterhouse Steak special

Marigold Martini \$10

Sky Apricot Vodka, Don Ciccio Orange liqueur, Peach Schnapps, lemon bitters, fresh squeezed lemon juice and prosecco, served in a martini glass and garnished with a flower

Easter Lily \$8

Purple Butterfly liqueur, homemade lavender syrup, Lillet Blanc and Prosecco, served in a champagne flute and garnished with little white flowers

Special Soup

Minestra di Pasqua \$8.95/ \$10.95

Traditional Easter soup, made with hearty portions of beef, veal, pork, kale and herbs. This soup is especially popular in Naples and customarily eaten at the beginning of the Easter meal

Appetizer

Shrimp Gondola \$14.95

5 fried shrimp rested on toasted Italian crostini's and drizzled with lemon fancy paprika sauce

Entree

Seafood Lasagna \$23.95

A delightful seafood twist on our traditional lasagna! This flavorful feast layers delicious lasagna noodles with ricotta and parmigiana cheese, shrimp, scallops, crab meat and white fish

Porterhouse Steak \$26.95

One 12 oz porterhouse steak cooked to perfection in a mouth-watering marsala sauce, served with a side of mushroom risotto and crispy kale

Dessert

Coconut Cake \$8.95

Three towering layers of ultra-moist coconut cake filled with clouds of creamy coconut mousse. Snowy flakes of coconut surround and top this heavenly experience