

Weekly Specials

Featured Drinks

Red: Chateau La Roberterie 1590 - Selectus 2014 – *Bordeaux, France \$18.00*

Locally owned Bordeaux winery! Amazing world flavor helps this dry but flavorful and traditional wine pair well with any of our meat dishes, especially our veal special.

Rose: Rosato del Salento Rosa del Golfo – *Italy \$7.00/\$28.00*

Fragrant scent of red flowers rose petals and wild strawberries invite to a round, smooth, fruity, fresh, and savory flavor. This wine pairs well with our soup special or any Seafood dish.

Soup

Corn Chowder \$9.95/\$11.95

You cannot go wrong with this creamy corn chowder made with bacon, carrots, onion, and celery. This soup is great family-friendly comfort food.

Appetizer

Fried Ravioli \$11.95

Enjoy our house made ravioli stuffed with fresh cheese and coated in a flavorful Italian breadcrumb, fried, and served with marinara sauce

Entrées

Veal Cacciatore \$22.95

Flavorful chunks of veal medallions, slow cooked with fresh green peppers, onions, and mushrooms with crushed tomatoes, served over red lentil rotini pasta

Dessert

Lemon Italian Cream Cake \$9.95

Three delicious layers, two ultra-moist cake and one filled with a fluffy creamy lemon mousse.

5 High Chocolate Cake \$9.95

Indulge in this delicious five-layer chocolate cake with chocolate filling and a chocolate drizzle and whipped cream