

Tonight's Specials

Featured Wine

Salice Salentino Riserva, Cantele, 2014

This excellent Negramaro from Southern Italy boasts candied fruit on the nose with balanced acidity and tannins on the palate for a soft, drinkable wine. At 4 years old, this wine is drinking at its peak. 11/15/42

Featured Starters

★ **Butternut Squash & Golden Delicious Apple Bisque**

Homemade roasted butternut and golden delicious apple bisque garnished with croutons and a touch of extra virgin olive oil 8.5

Warm Goat Cheese Salad

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

Featured Entrées

Passatelli with PEI Mussels

Homemade pasta of Parmigiano Reggiano, breadcrumbs, egg and flour. This traditional pasta is as unique as it is delicious. Tossed with Prince Edward Island Mussels steamed in white wine, tomato, garlic and parsley 22

Butternut Squash Ravioli in Butter Sage Sauce

Our house-made ravioli with roasted butternut squash, fresh ricotta and Parmigiano Reggiano in a butter and sage sauce 20

Eggplant Rollatini

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula 20

Hanger Steak "alla tagliata"

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 26.5

Tagliatelle with Shrimp

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 23

House-made Gnocchi

House-made gnocchi tossed with your choice of a parmigiana cream sauce or a fresh pomodoro sauce 18

★ **Braised Short Ribs of Beef**

Melt in your mouth, boneless beef short ribs served over creamy mashed potatoes with pan juices 26