



Specials

Appetizers

Home Grown Tomato Salad	\$12
<i>Local Beef Steak Tomatoes With a Warm Bacon and Blue Cheese Vinaigrette Dressing</i>	
Braised Short Rib Pizza	\$13
<i>With Mozzarella, Spring Mix and Balsamic Reduction</i>	
Sautéed Calamari	\$13
<i>With Garlic, Tomato, and Squid Ink Fettuccini Pasta</i>	

Entrées

2lbs Jumbo Alaskan King Crabs Legs	\$78
<i>Steamed and served with Parmesan Mashed Potatoes and Vegetables</i>	
Veal Osso Bucco	\$29
<i>Braised in Tomato and Vegetable sauce served with Homemade Gnocchi</i>	
Local Organic Campanelli Farm Chicken	\$24
<i>Braised with Artichoke, Tomatoes, and Balsamic Vinegar served with Home Made Gnocchi</i>	
Local Meiller Farms Grilled All Natural Pork Chop	\$29
<i>Done with a Pear and Cranberry Sauce</i>	

Drink Specials

Spiked Hot Chocolate	\$8
<i>Vanilla Hot Chocolate Spiked with Spiced Rum topped with Whipped Cream and Chocolate Sauce</i>	
Peirano Estate Cabernet Sauvignon 2013	\$9 Glass 22 Bottle
<i>Berries, Spices, Coffee and Chocolate</i>	
Peirano Estate Chardonnay 2013	\$9 Glass 22 Bottle
<i>Hints of butter with tropical fruit and vanilla</i>	
Bottle Antico Fuoco Rosso IGT 2014	\$8 Glass 19 Bottle
<i>Blend of Negroamaro, Merlot, and Primitivo</i>	