



Specials

Appetizers

- Baked Stuffed Artichokes \$13
 Stuffed with 4 cheeses and wrapped with prosciutto and drizzled in balsamic reduction
- Homemade Gnocchi \$12
 with Crispy Pork Belly Strips in ala Vodka Sauce
- Braised Short Rib Pizza \$13
 With Mozzarella, Spring Mix and Balsamic Reduction

Entrées

- Veal Osso Bucco \$29
 Braised in Tomato and Vegetable sauce served with Homemade Gnocchi
- Pan Seared Swordfish \$24
 Topped with Garlic, Capers, Lemon, and Olive Oil Served with Vegetables and Parmesan Mashed Potatoes
- Veal Chop Ala Parmesan \$24
 Topped with fresh Mozzarella in a House made Tomato sauce served with Pasta and Vegetables
- Grilled Cowboy Steak \$29
 Dry Aged over 30 Days with Gorgonzola Butter Served with Green beans Almondine and Parmesan Mashed Potatoes

Wine

- Swedish Hill Viking Red (Finger Lakes, New York) \$8 Glass 20 Bottle
- Peirano Estate Chardonnay 2013 \$9 Glass 22 Bottle
 Hints of Butter with Tropical Fruit and Vanilla
- Peirano Estate Cabernet Sauvignon 2013 \$9 Glass 22 Bottle
 Berries, Spices, Coffee and Chocolate