



Zuppa di Clams Picatta \$16.95

simmered in a white wine broth with capers and artichoke hearts

Soffritto \$11.95

simmered in our marinara sauce

Stuffed Baby Artichokes \$12.95

with seafood breadcrumb stuffing; served with garlic bread

Entrées

Stuffed Chicken Rustica \$19.95

stuffed with roasted peppers, portabella mushrooms, broccoli & Asiago cheese, topped with gorgonzolla cream sauce, served with roasted potatoes

Veal Portobello \$23.95

panseared veal, topped with sautéed portobello mushroom, asparagus and fresh tomato with garlic & olive oil; served with farfalle

GF Tuna Vesuvio \$22.95

tuna steak served over a sautee of broccoli rabe, white beans, garlic, and olive oil

French Cut Pork Chop Gorgonzola \$22.95

French cut pork chop grilled and topped with melted Gorgonzola cheese, served with portabello fries

Risotto of the Day

GF Sausage & Black Olives Risotto \$11.95

simmered in Arborio rice with white wine & butter

Beer Special

Elysian "Space Dust" IPA \$5.50

The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo. Light to medium body

Ruffled Feathers IPA by Stony Creek \$6.50

Flavors of ripe mango, bright citrus, and stone fruit from a generous hopping of El Dorado, Azacca, and Eureka hops give this surprisingly hazy IPA a brilliant clarity of flavor.

6.2% ABV