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**Panne Cotte with Escarole \$11.95**

cubed Italian bread topped with a sauté of escarole, fresh tomato, basil, garlic and extra virgin olive oil

**Shrimp wrapped with Prosciutto \$16.95**

over a bed of Arugula drizzled with a balsamic glaze

**Fried Cheese Ravioli \$10.95**

served with marinara sauce

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**Entrées**

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**Steak Diane \$27.95**

8oz filet mignon pan seared and simmered with shallots, sliced portabello mushrooms and a dijon brandy sauce; served with garlic mashed potatoes

**Seafood Mascarpone \$26.95**

shrimp, scallops, sealegs sautéed with a creamy mascarpone cheese sauce; served over fettuccini

**Veal Italiano \$23.95**

topped with a sauté of artichoke hearts, mushrooms, black olives, mozzarella cheese and marinara; served over campanella pasta

**Grilled Stuffed Chicken \$21.95**

chicken breast stuffed with spinach, roasted peppers and mozzarella cheese, grilled and then baked; served with Italian fries

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**Risotto of the Day**

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**Spinach Risotto \$10.95**

simmered in Arborio rice with white wine & butter

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**Beer Special**

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**Two Roads - Road 2 Ruin \$7.50**

DOUBLE IPA 8% ABV A big, hoppy IPA with plenty of bite! An assertive, hop-centric Double IPA which has a lean malt backdrop and is brewed with four American hop varieties – Summit, Palisade, Cascade and Magnum. Piney, citrus, floral, not-for-the-timid!

**Two Roads - Lil Heaven Session IPA \$7.00**

A session IPA, made with four exotic hops - Azacca, Calypso, Mosaic and Equinox. Taste is of tropical fruits, specifically passion fruit, grapefruit and apricots with a toasted malt finish. 4.80% ABV, Stratford, CT

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**Dessert Specials**

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**Pumpkin Spice Bundt Cake \$5.00**

Moist pumpkin bundt soaked with a buttery orange glaze, filled with spiced cream and drizzled with caramel

**Pumpkin Cheese Cake \$6.00**

topped with walnuts and a creamy frosting