



Smelts Napolitano \$13.95

Fried smelts and fried hot peppers served with marinara

Polpetone \$11.95

over sized, old world style meatball stuffed with Romano, fontina & ricotta cheese with marinara sauce

Shrimp Fillippo \$16.95

sautéed with garlic, extra virgin olive oil, fresh spinach and sun-dried tomato served with garlic bread

Entrées

Veal Colavita \$23.95

a veal medallion rolled with proscuitto, fresh mozzarella & asparagus in a lemon sauce with a touch of marinara served over farfalle

Grilled Combo \$25.95

grilled chicken, lamb chop and tender pork loin, served with Italian fries & long hot pepper

Ahi Tuna DiSaronna \$24.95

topped with a sauté of tomatoes, portabella mushrooms and fresh basil, finished with an amaretto sauce; served with garlic mashed potatoes

Risotto of the Day

Asparagus & Shrimp Risotto \$11.95

simmered in Arborio rice with white wine & butter

Beer Special

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!

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

Dessert Specials

Pumpkin Cheese Cake \$6.00

topped with walnuts and a creamy frosting