

Specials

MAMA SORRENTINO'S MEATBALLS

House made with beef and pork, red sauce, ricotta, mozzarella, basil, grilled garlic crostini. GFO \$11.9

GOAT CHEESE + BASIL FLATBREAD

Goat cheese, mozzarella, parmesan, fresh basil. GFO V \$11

WILD MAN NY STRIP*

12 oz. Braveheart Black Angus Beef®, melted fontina cheese, mushrooms, and a gorgonzola cream sauce. Garlic whipped potatoes and grilled asparagus. GF \$32.9

THAI GLAZED AHI TUNA*

Grilled, sweet with a hint of heat. Garlic whipped potatoes and steamed spinach. GF \$25.9

PORCINI MUSHROOM RAVIOLI

Handmade porcini mushroom ravioli in a light butter parmesan sauce topped with exotic mushrooms and a hint of truffle. \$19.9

TIRAMISU

Elegant and rich layered dessert made with espresso-soaked ladyfingers, whipped cream and a rich mascarpone. \$8.9

SAINTSBURY 'SONOMA COAST' PINOT NOIR

California, USA. Plummy and brooding in dark cherry offering substantial up-front tannin and oak that mellows in the glass while presenting rich concentration. \$80

TRUCHARD SYRAH

CA. Rich aromas of black cherry, pomegranate, and wild strawberry with hints of rhubarb, tea, and earth. \$14 | \$50

CLETO CHIARLI 'LAMBRUSCO GRASPAROSSA'

Italy. Intense aromas of raspberry and orange peel with a full flavor, fruity aroma, and tangy finish. \$9 | \$34

CHATEAU STE. MICHELLE DRY RIESLING

Columbia Valley, Washington. Dry and refreshing with beautiful fruit flavors, crisp acidity, and an elegant finish. A juicy, palate-cleansing style that pairs well with spicy dishes. \$9 | \$34

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any intolerances or allergies.