

Specials

MAMA SORRENTINO'S MEATBALLS

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

BOURBON RIBEYE*

14 oz. Braveheart Black Angus Beef® brushed with our house made bourbon glaze. Garlic whipped potatoes and grilled asparagus. \$34.9

MAHI MAHI*

Fresh caught, certified sustainable. Choice of topping and two house made sides. GF \$24.9

PASTA RUSTICO

Grilled Italian fennel sausage, tomatoes, red onion, penne pasta in a tomato cream sauce. Fresh basil, parmesan and ricotta. GFO VO \$18.9

LEMON CAKE

Moist yellow cake, tart lemon curd, sweet vanilla buttercream, raspberry coulis. \$7.9

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

MARCO FELLUGA JUST MOLAMATTA FRIULI BIANCO

Italy. A blend of grape varieties with all-stainless steel production. Medium-bodied, nice round mouthfeel. Notes of apple, citrus, and mineral. \$10 | \$30

APACHE FIRE MARGARITA

Tanteo Tequila, Cointreau, agave nectar, fresh jalapeño & cilantro, fresh lime juice. \$12

*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.