



**Primi:** *Fresh Imported Burrata Cheese stuffed with finely diced Sundried Tomato, Basil, Mediterranean Sea Salt and Cracked Blk. Pepper served with side of sliced Prosciutto "Di Parma"* 21

**Pasta:** *Pasta e Cavolfiore: Fresh Cauliflower "Oreganate" and Rigatoni Pasta sauteed a Southern Italian anchovy garlic and oil sauce , topped with toasted pignoli nuts* 28

**Risotto:** *Risotto Al Pesto: fresh Zucchini topped with Grilled Jumbo Shrimp* 32

**Entrée:** *Veal Chop alla Sorrentina: Tender Center-Cut Veal Chop layered with Imported "Parma" Prosciutto, Grilled Eggplant and Fresh Mozzarella Cheese served in a Marsala Wine Brown Sauce with a Hint of Crushed Plum Tomato served with side of Roasted Garlic Mashed Potatoes* 52

### **Wine Specials**

*'The Prisoner" Red Blend* 20.5 Gl/93 Bt

*2017 'Lucas & Lewellen' Santa Ynez Cabernet* 17 Gl/82 Bt

*'Francis Coppola ' Merlot* 16 Gl/60Bt

***~ Buon Appetito ~***

**A 3.5% DISCOUNT WILL BE APPLIED IF PAYING WITH CASH**



## *St. Patrick's Day Specials (SUNDAY ONLY)*

**Entrée:** *Corned Beef & Cabbage:* Rear Cut Corned Beef Round, cabbage, potatoes & carrots; served with side of mustard & soda bread 32

### **Desserts:**

*"Irish - Chocolate Dipped" Cannoli:* Homemade **Green** Cannoli cream filled chocolate dipped shell

*Homemade N.Y. Style Pistachio Cheesecake* 12

### **Drinks:**

*Black & Tan w/Jameson Back:* Smithwicks Red Ale layered with Guinness Stout, served with a shot of Jameson 19

*Guinness Stout* 9

*Green Peroni* 8

***Sláinte!***



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