

Dinner Specials

Starters

Fennel Salad

sliced fennel tossed with fresh mozzarella, cucumber & red onions in our red wine vinaigrette \$9

) Fava Beans and Sausage (Spicy)

fava beans sauteed with crumbled sausage in a spicy garlic & oil \$9

Entrees

All Entrees Include Either a Soup or Salad and Homemade Rolls

Stuffed Rigatoni Matrigana

cheese stuffed rigatoni served with bacon & onions sauteed in a red wine & basil tomato sauce, topped with shaved parmigiana \$18

Chicken and Polenta

tempura fried sesame chicken served with grilled polenta & topped with a honey-garlic sauce & garnished with mild red peppers \$20

Baccala Puttanesca

baccala sauteed with olives, capers & anchovies in a spicy marinara, served over spaghetti \$23

Swordfish Fazzolari

seared swordfish topped with asparagus, sun-dried tomatoes & artichokes in a lemon & white wine sauce, served with the vegetables & potatoes of the day \$34

Filet Imperial

pittsburgh style filet mignon topped with our imperial crab cake with a red wine demi-glace, served with the vegetables & potatoes of the day \$45

Dessert Specials

Homemade Pumpkin Cheesecake \$7

Tartufo

blend of vanilla & chocolate ice cream with sliced almonds & a cherry, surrounded by a dark bittersweet chocolate coating \$7



Winter

Drink

Specials

Eggnog Martini

Eggnog, Three Olives
Vanilla Vodka, Amaretto
\$10

Candy Cane

Martini

Three Olives Vanilla
Vodka, Creme de Cocoa,
Splash Peppermint
Schnapps \$10

Cranberry Mule

Tito's Handmade Vodka,
Ginger Beer, Cranberry
Juice \$7.50

Apple Pie

Smirnoff Kissed
Caramel Vodka, Apple
Cider, Tuaca, Splash
Fireball Cinnamon
Whiskey \$7

Pumpkin Spice

Martini

Captain Morgan
Pumpkin Spiced Rum,
Three Olives Vanilla
Vodka, Bailey's, Touch of
Nutmeg \$11

Raspberry

Elixir Martini

Three Olives Raspberry
Vodka, Godiva White
Chocolate Cream,
Raspberry Drizzle \$11