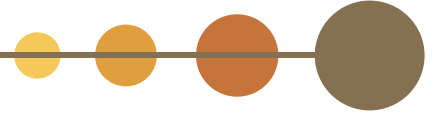


Weekly Specials



Starters

Cheese Curds

Fried Wisconsin cheddar and jalapeno cheese curds served with a honey-garlic dipping sauce. \$9

Fennel Salad

Sliced fennel tossed with fresh mozzarella, red onions and cucumbers in our red wine vinaigrette. \$9

Entrees

All entrees include choice of soup or garden salad and homemade bread rolls

Tre Carne

Chicken topped with sliced soppressata, provolone cheese and finished with sautéed crumbled sausage and longhots in a spicy light marinara sauce. Served with vegetables and potatoes of the day. \$23

Sacchetti Limoncello

Sacchetti pasta tossed with lump crabmeat, pears, and sun-dried tomatoes in our limoncello cream sauce. \$25

Salmon and Pistachio Risotto

Arborio rice with smoked salmon and toasted pistachio simmered in seasoned vegetable broth. \$26

Vitello Invernale

Diced veal sautéed with slippery jack mushrooms, garlic and onions in our whiskey cream sauce. Tossed with fettuccine pasta. \$27

Swordfish Milanese

Breaded swordfish cutlets, fried to a golden brown, and served over arugula and Asiago cheese tossed in our seasoned lemon vinaigrette. \$34

Dessert Special

Pumpkin Flan \$7

Drink

Specials

Eggnog Martini

Eggnog, Three Olives Vanilla Vodka, Amaretto \$10

Cranberry Mule

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

Pumpkin Spiced Martini

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

Apple Pie

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

Raspberry Elixir Martini

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

New beer on tap

It's A Wonderful Ale 16oz. \$6 22oz. \$8

