

February Specials

- Stuffed Olives** 9
Queen pimento-stuffed green olives wrapped in home-made Italian sausage, breaded and deep-fried. Served with marinara sauce.
- Meatballs Marinara** 8
Meatballs made with our in-house ground beef and pork, seasoned with Italian herbs and served with fresh tomato concassee.
- Classic Bruschetta** 5 V
Vine ripened tomatoes mixed with garlic, fresh basil and olive oil. Served atop grilled crostini and topped with fresh shaved parmesan cheese.
- Antipasti Platter** 7 GF
Chef's choice of olives, cheese, peppers and meat.
- Margharita Sliders** 9 GF - no bun
In-house ground pork mixed with Italian seasonings, grilled and topped with fresh mozzarella, tomato slice, balsamic reduction and fresh basil. Served on a brioche bun.
- Crab Rotini** 11
Lump crab in a spicy tomato sauce with fresh basil and herbs. Served over rotini.
- Steak Siciliano** 10
Beef tenderloin pounded thin, then breaded and pan-fried. Served with sautéed peppers, onions, mushrooms and grated parmesan cheese.
- Fried Mushroom Ravioli** 10 V
Homemade raviolis stuffed with crimini mushrooms and 3 cheeses. Breaded, fried and served with spinach alfredo and mini sweet pepper rings.
- Penne with sausage** 10
Homemade Italian sausage, seared in brown butter and sage, then tossed with penne and sweet peppers.
- Putanesca Rotini** 10
Kalamata olives, black olives, capers, anchovies, tomatoes and onions slow cooked and tossed over rotini.
- Shrimp Scampi** 11 GF
Jumbo shrimp backed with a lemon parmesan butter and served over parmesan risotto.
- Margharita Pizza** 8 V
Fresh mozzarella, basil, fresh tomatoes and olive oil on a hand rolled homemade crust.

Desserts

- Cinnamon Bread**
Homemade cinnamon bread, pan-warmed and served with ice cream and drizzled caramel sauce.
- Mudslide Brownie**
If you like the mudslide drink, you will love this brownie. It's served warm with ice cream, caramel and chocolate sauce.
- Key Lime Pie**
Always made with "real" key limes and our special crust.
- Ghirardelli Fudge Brownie**
This fudgy gluten-free brownie is warmed and served with ice cream, caramel and chocolate sauce.

All Desserts are \$7

(GF) – Item can be made gluten-free (V) – Vegetarian

Please let us know if you have any allergen concerns including gluten.

Parties of 8 or more: A gratuity of 18% will apply and no separate checks unless food has been pre-ordered.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness