



Lunch Special

11:30AM TO 3:00PM

SANDWICHES

Served With Choice of French Fries Or Mixed Greens Salad

MEATBALL

Homemade Meatballs, Marinara, Arugula, Melted Provolone Cheese, Toasted Hoagie Roll
16

ANGUS CHEESEBURGER

(ADD BACON \$2)

Lettuce, Tomato, Caramelized Red Onions, Pickles, Cheddar Cheese, Mayo on a Brioche Bun
18

CHICKEN PARMIGIANA

Lightly Fried Breaded Chicken Breast, Marinara Sauce, Melted Provolone Cheese, Toasted Hoagie Roll
16

THE PHILLY

Sliced Steak, Caramelized Onions, Provolone Cheese, Toasted Hoagie Roll
18

ENTRÉE

LINGUINE ALLA PUTTANESCA

Linguine, Grouper Or Salmon, Tomato Sauce, Kalamata Olives, EVOO, Garlic, Capers, Red Pepper Flakes, Basil, White Wine
24

FLANK STEAK PARADISO

8oz Flank Steak, Bruschetta, Capers, Broccoli Rabe, Fingerling Potatoes
26

NOT ALL INGREDIENTS ARE LISTED ON THE MENU

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS BEEF, LAMB, POULTRY, SEAFOOD, SHELLFISH, EGGS, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS



Summer Special

3 Course Seating

5:00PM TO CLOSE

ANTIPASTI

(CHOOSE ONE)

TRICOLORE SALAD

Endive, Radicchio, Arugula, Parmesan Cheese, Sunflower Seeds, Lemon Dressing

CAPRESE

Buffalo Mozzarella Cheese, Basil, Tomatoes, Extra-Virgin Olive Oil, Balsamic Vinegar Reduction

MELANZANE ROLLATINE

Rolled Eggplant, Ricotta, Mozzarella, Tomato Sauce, Fresh Basil

SOUP OF THE DAY

ENTRÉE

(CHOOSE ONE)

SWORDFISH

Grilled Swordfish, Fresh Thyme, Parsley, White Wine, Garlic Lemon Butter Sauce, Grilled Asparagus, Mashed Potatoes

FLANK STEAK PARADISO

8oz Flank Steak, Bruschetta, Capers, Broccoli Rabe, Fingerling Potatoes

RAVIOLI COSTINE DI MANZO

Short Rib Ravioli, Champignon Mushrooms, Butter, Shallots, Parmigiano, Truffle Cream Sauce

PETTO DI POLLO ALLA FRANCESE

Chicken, Egg Battered, White Wine, Lemon, Butter, Parsley, Broccoli, Mashed Potatoes

DESSERT

(CHOOSE ONE)

TIRAMISU CLASSICO

Ladyfinger Biscotti Dipped in Espresso Coffee, Mascarpone Cheese, Dusted Cacao

LIMONCELLO FLUTE

Refreshing Lemon Gelato Swirled With Limoncello Liquor In Flute Glass

\$55.00 PER PERSON (Plus Tax)

NO SUBSTITUTIONS PLEASE

NOT ALL INGREDIENTS ARE LISTED ON THE MENU

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS BEEF, LAMB, POULTRY, SEAFOOD, SHELLFISH, EGGS, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS



Wine Specials

White Wines

Half Price Wines By The Glass

	GL 6oz
PINOT GRIGIO COASTAL VINE - CA	4.5
CHARDONNAY COASTAL VINE - CA	4.5
SAUVIGNON BLANC COASTAL VINE - CA	4.5
RIESLING PACIFIC RIM - WA	5.5
WHITE ZINFANDEL COASTAL VINE - CA	4.5
MOSCATO CUPCAKE - ITALY	4.5

Red Wines

Half Price Wines By The Glass

	GL 6oz
CHIANTI IL CERVELLI - ITALY	6
SUPER TUSCAN MICHELI - ITALY	6.5
SANGIOVESE SASSOREGALE - ITALY	6
CABERNET COASTAL VINE - CA	4.5
MERLOT COASTAL VINE - CA	4.5
PINOT NOIR COASTAL VINE - CA	4.5
MALBEC ALTA VISTA - ARGENTINA	5
SYRAH LA JUNTA CARMENERE - CHILE	5

****HALF PRICE WINE BY THE GLASS ONLY AVAILABLE WITH SPECIAL MENU****

Special Promotion

WINE BOTTLES OVER \$100 TAKE 20% OFF

Live Music

EVERY NIGHT

6:00PM - 9:00PM



Check For Special Promotion on Facebook & Instagram

