



**WE ARE NOW SERVING LUNCH ON SUNDAYS FROM 12 NOON**

**VINI**

Sea Sun Pinot Noir, CA, 2021, G 10, B 38  
Barone Fini Pinot Grigio, IT, 2023 G 10, B 38  
1/2 Carafes 16 | 1 Liter Carafes 32  
Montepulciano, Merlot, Cabernet, Pinot Grigio, Chardonnay

**SALUTE!**

**PUMPKIN OLD FASHIONED | 13**

Four Roses Kentucky Bourbon, Pumpkin Spice liqueur, honey simple, Orange, Luxardo

**BIRRA**

Two Roads Two Juicy double IPA, Yuengling Lager, Sea Hag IPA, Kona Big Wave

**ZUPPE**

**PASTA E FAGIOLI / CREAMY POTATO LEEK | 8**

**ANTIPASTO**

**ARTICHOKE DIP | 13**

Served with Artisan Crostini

**INSALATA**

**APPLE SALAD | 14**

Mixed greens, sliced apple, grape tomatoes, red onion, shaved carrots, raisins, pumpkin seeds, shaved Parmesan, apple cider vinaigrette

**ENTRÉES**

**AUSTRALIAN BARRAMUNDI | 25**

Pan seared white fish filet, lemon brown butter sauce with fresh rosemary, mashed potatoes and spinach

**BUTTERNUT SQUASH RAVIOLI | 23**

Sherry cream sauce with caramelized onions, roasted red pepper and butternut squash

**RIB-EYE STEAK | 36**

Port wine demi-glace, Cherry Grove Farm roasted potatoes and green beans

**PAPPARDELLE NEPTUNE | 25**

Pink vodka sauce with tender morsels of salmon and swordfish, capers and green peas

**DESSERT SPECIAL: PANNACOTTA 9**