

Seasonal Features

Limited availability, please check with your server

Antipasta

Appetizer

Crabmeat Peppadews

Sweet and spicy Peppadew peppers filled with crabmeat and mascarpone, panko breaded and lightly fried, served with sun dried tomato aioli...10

Entrees

Cioppino

Petite lobster tail, shrimp, scallops, mussels, clams and sole simmered in a savory tomato seafood broth, served with grilled crostini...25

Pork Chop Capperi

Bone-in center cut pork chop pounded thin, lightly breaded and pan fried, served with a sauce of shallots, capers, prosciutto, white wine and lemon, accompanied by Yukon Gold mashed potatoes and fresh vegetables...24

Spinach & Goat Cheese Ravioli

House made ravioli with a creamy roasted garlic sauce, basil pesto and toasted pine nuts...22

Dolce

Dessert

Espresso Panna Cotta

White chocolate ganache, whipped cream...6

Vino

Wine

Belle Glos Pinot Noir Meiomi, 2012

California- This beautiful Pinot Noir produced by Caymus carries aromas of tobacco, dark red fruits and fresh berries. The rich cherry flavor is complemented by notes of cedar, raspberry and strawberry...10 glass / 38 bottle.