**DAILY SPECIALS**

**3 Courses Starting at $12.99**
Tax, gratuity, wine not included

**PIZZA & WINE WEDNESDAY**
Available after 3PM

$9.99 Wood-Fired Pizza
$10 Off Bottles of Wine
$5 Glasses of Sangria

**AMORE MONDAY™**
Available after 3PM

3 Courses Starting at $12.99
Tax, gratuity, wine not included

**GET 50% OFF® EVERY 4TH VISIT!**
JOIN NOW: DINE-REWARDS.COM
*Up to $20. Terms & Conditions apply*

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DRINKS, APPETIZER & DESSERT

NEW! RIBS AGRODOLCE APPETIZER
Wood-grilled, braised baby back ribs topped with balsamic tomato barbecue sauce, garnished with green onions (680 calories) | 12.99

NEW! CRÈME BRÛLÉE
Our rich custard with vanilla bean topped with caramalized sugar, whipped cream and strawberries (990 calories) | 8.49

NEW! RIBS AGRODOLCE ENTRÉE
Wood-grilled, braised baby back ribs topped with balsamic tomato barbecue sauce, garnished with green onions (850 calories). Served with your choice of side | 21.49

KENDALL-JACKSON CHARDONNAY, CALIFORNIA
Creamy, Lush, Buttery

ELOUAN PINOT NOIR, OREGON
Rich, Dark, Intense

FONTANAFREDDA EBBIO DOC NEBBIOLO
A deep ruby red wine that combines aromas of black cherry and ripe raspberry flavors. “2017 European Winery of the Year” – Wine Enthusiast

PETALO MOSCATO SPUMANTE
This “wine of love” is bubbly and sweet, made of Moscato grapes from Italy’s Colli Euganei region found between two fabled cities of love, Verona and Venice. 6oz 9.29 | Bottle 36

LOBSTER FRA DIAVOLO
Linguine tossed with succulent lobster, simmered in our spicy marinara sauce with red pepper, onion, carrots and celery and topped with a split lobster tail (1410 calories) | 23.99

BONE-IN STRIP WITH ROASTED GARLIC
Our 12oz bone-in strip steak, wood-grilled, prepared with our signature grill baste, olive oil and herbs. Served with roasted garlic and Zucchini Stefano (770 calories) | 23.29

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND
Fresh, Juicy, Vibrant

ELLOAN PINOT NOIR, OREGON
Rich, Dark, Intense

NEW SEASONAL ENTRÉES

NEW! FUSILLI CON PESTO & CHICKEN
Wood-grilled chicken tossed with oven-roasted tomatoes, tri-colored fusilli and house-made pesto with pine nuts and walnuts, topped with parmesan cheese (1380 calories) | 16.99

LOBSTER FRA DIAVOLO
Linguine tossed with succulent lobster, simmered in our spicy marinara sauce with red pepper, onion, carrots and celery and topped with a split lobster tail (1410 calories) | 23.99

BONE-IN STRIP WITH ROASTED GARLIC
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**ITEM CONTAINS OR MAY CONTAIN NUTS.

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

PERONI NASTRO AZZURRO, ITALY
Light, Crisp, Refreshing