DAILY SPECIALS

SANGRIA SUNDAY

Endless sangria for $12.99 all day with purchase of entrée

AVAILABLE AFTER 3PM*

AMORE MONDAY™*

3 Courses Starting at $12.99ˆ

ˆTax, gratuity, wine not included.

TASTING TUESDAY*

3 Small Plates for $12

PIZZA & WINE WEDNESDAY*

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

GET 50% OFF EVERY 4TH VISIT*!
JOIN NOW: DINE-REWARDS.COM

*Up to $20. Terms & Conditions apply.

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W5-6 09/17

INTRODUCING

TUSCAN FALL HARVEST

Enjoy our favorite flavors of autumn as we celebrate the harvest season

NEW

PROSCIUTTO & FONTINA STUFFED PORK CHOP* WITH BUTTERNUT SQUASH RAVIOLI

A full taste of the season. Two center-cut, wood-grilled pork chops stuffed with prosciutto and fontina, topped with mushrooms and our Lombardo Marsala wine sauce and paired with savory Butternut Squash Ravioli | 25.59

DRINKS & DESSERT

NEW FASHIONED

Jim Beam Double Oak, freshly muddled orange, Luxardo cherry and maple syrup | 8.59

NEW

SANGRIA RITA

Two classics come together! Our Signature Blackberry Sangria poured on top of a freshly shaken Margarita featuring Altos Plata Tequila | 8.99

IT'S BACK

CINNAMON APPLE CROSTATA**

A light and crispy open-faced cinnamon apple tart with a thin layer of hazelnut filling, baked in our wood-fired oven, topped with a scoop of vanilla ice cream and our caramel sauce. Prepared to order | 8.99

W5-6 09/17

SEASONAL ENTRÉES

ALL ENTRÉES SERVED WITH A CUP OF SOUP OR SIDE SALAD

PROSCIUTTO & FONTINA STUFFED PORK CHOP*

Two center-cut, wood-grilled pork chops stuffed with prosciutto and fontina, topped with mushrooms and our Lombardo Marsala wine sauce. Served with your choice of side | 23.09

WE SUGGEST

MARIETTA CELLARS "CHRISTO" RED BLEND
Bold, powerful, lush

BUTTERNUT SQUASH RAVIOLI

Ravioli stuffed with butternut squash tossed in our brown butter and topped with fresh sage | 16.29

WE SUGGEST

ELOUAN PINOT NOIR
Rich, vibrant, elegant

TROUT ALLA NOCCIOLA*,**

Lightly breaded with hazelnuts, topped with roma tomatoes and basil lemon butter sauce. Served with your choice of side | 22.49

WE SUGGEST

FRANCISCAN CUVÉE SAUVAGE CHARDONNAY
Expressive, lively, balanced

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions. ** Item contains or may contain nuts.