

= DAILY = SPECIALS

SANGRIA SUNDAY

Endless Sangria for \$12.99 all day
with purchase of entrée



AVAILABLE AFTER 3PM

AMORE MONDAY™

3 Courses Starting at \$12.99*

*Tax, 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](https://dine-rewards.com)**

*Up to \$20. Terms & Conditions apply

= INTRODUCING = WINTER FEAST

Enjoy these comforting, hearty
dishes – our winter season favorites.



- NEW -

TUSCAN BONE-IN RIBEYE &
FONTINA CAVATAPPI CREAM WITH CHICKEN

SEASONAL DRINKS & DESSERTS

NEW! SEASONAL ENTRÉES

All entrées are served with a cup of soup or side salad



INTERESTING GEMS

MARIETTA CELLARS "CHRISTO"

Bold & Juicy. This wine is dedicated to their father, Chris, the winery's founder

12.09 | 18.09 | 46
6oz | 9oz | Bottle

GUADO AL TASSO "IL BRUCIATO"

92 points Wine Spectator

Antinori, 26 generation vintners, produce this wine at their family estate on the Tuscan coast

Bottle | 52

TUSCAN BONE-IN RIBEYE*

18 oz Bone-in Ribeye wood-grilled with our signature grill baste, olive oil and herbs. Served with roasted garlic aioli and your choice of side | 27.49

Shown with asparagus for an additional 2.50

**- WE -
SUGGEST**

GUADO AL TASSO "IL BRUCIATO" CABERNET BLEND, BOLGHERI, ITALY
Rich, robust, spice



NEW FASHIONED

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

FONTINA CAVATAPPI CREAM WITH CHICKEN

Wood-grilled chicken, pancetta, sun-dried tomatoes, and caramelized onions, tossed with cavatappi in a sun-dried tomato cream sauce with fontina cheese | 16.49

**- WE -
SUGGEST**

COPPOLA DIAMOND CABERNET SAUVIGNON, CALIFORNIA
Juicy, silky, red berries



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

MAHI WULFE* WITH SAUTÉED SHRIMP

Lightly breaded, wood-grilled, topped with artichokes, sun-dried tomatoes, basil, lemon butter sauce and sautéed shrimp. Served with your choice of side | 21.49

**- WE -
SUGGEST**

CHLOE PINOT GRIGIO, ITALY
Aromatic, bright, lively

*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.