APPETIZERS

NEW **Golden Curry Mussels**
Steamed Mussels in a White Wine and Curry sauce, served with Toasted Ciabatta — 14

NEW **Eggplant Tower**
Crispy Eggplant, Fresh Mozzarella, Roasted Peppers, Fresh Basil, and Balsamic Glaze — 9

DINNER FEATURES

Served with soup or salad

NEW **Vodka Eggplant Rollatini Parmigiana**
Eggplant stuffed with Ricotta, covered with melted Mozzarella and Vodka sauce, served with Linguini — 24

NEW **Roasted Butternut Squash and Sausage Pasta**
Rigatoni, Roasted Butternut Squash, Italian Sausage, Spinach and Herbs in a light Parmesan sauce — 27

Shrimp D'Angelo
Shrimp, Spinach, Sundried Tomato, over Linguini in a light Garlic Wine sauce — 23

NEW **Butternut Squash Ravioli**
Tossed with Spinach in a light but creamy white wine sauce, topped with Ricotta — 22

NEW **Pan-Roasted Salmon**
Over a 5-grain blend with Red Onion, Tomato, and Diced Roasted Beets — 28

Baked Lasagna
Sheets of Pasta Layered with Ground Italian Sausage, Ricotta Cheese, Mozzarella Cheese and Marinara Sauce — 22

Chicken Cordon Bleu
Chicken Breast Stuffed with Ham and Swiss Cheese and covered in a creamy White Wine Sauce. Served with Roasted Potatoes and Asparagus — 29

DESSERT

NEW **Fried Cookie Dough Sundae**
Vanilla Ice Cream, Warm, Doughy Cookie Dough Bites, Homemade Whipped Cream, and Chocolate Syrup — 12

MOCKTAILS

V-Moscow Mule
A mix of ginger beer and orange juice topped with sliced orange and a sprig of fresh mint — 8

Tropical Pineapple Mango Sparkler
A bubbly blend of mango, pineapple, and mint puree topped with sparkling seltzer — 8

Berry Mint Fizz
A refreshing mix of muddled berries, mint, and lime with seltzer over ice — 8