

# Tonight's Specials

## Featured Wine

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### **Super Tuscan, Villa Antinori**

From the world famous Antinori Estate, this Sangiovese blend has an intense ruby red color with aromas of red berry fruit. This rich Italian red pairs perfectly with most dishes 12/17/47

## Featured Starters

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### **Warm Goat Cheese Salad**

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

## Featured Entrées

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### **Oven Roasted Cod**

Asiago crusted oven roasted cod served over braised white beans topped with white balsamic dressed arugula 25

### **Tagliatelle with Shrimp**

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 22

### **Eggplant Rollatini**

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked in the oven until bubbling hot and topped with arugula 19.5

### **Hanger Steak "alla tagliata"**

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 25

### **Butternut Squash Ravioli in Butter Sage Sauce**

Our house-made ravioli with roasted butternut squash, fresh ricotta and Parmigiano Reggiano in a butter and sage sauce 20

### ★ **Pacherri with Pistachio Sausage**

Our fabulous house-made pistachio sausage tossed with paccheri pasta and spinach in a light tomato and white wine sauce. 22

### **House-made Gnocchi**

House-made gnocchi tossed with your choice of a parmigiana cream sauce or a fresh pomodoro sauce 18