



# PATIO MENU

## APPETIZERS & SALADS

**Polpetti** | 11 Slowly Cooked Beef & Pork Meatballs | Salsa Di Nonna | Shaved Parmigiano Reggiano

**Fried Calamari** | 16 House-Made Marinara Sauce | Tzatziki

**Jumbo Shrimp Cocktail** | 19 Wild Caught Shrimp | House-Made Cocktail Sauce

**Baked Cherry Stone Clams** | 16

**Arugula & Spinach Salad** | 13 Candied Walnuts | Shaved Apples | Gorgonzola | Mustard Vinaigrette

**Insalata Di Caesar** | 12 Crisp Romaine Lettuce | Tri Color Croutons | Shaved Parmigiano | Caesar Dressing

**Mediterranean Salad** | 16 Tomatoes | Cucumber | Red Onion | Olives | Bell Peppers | Feta Cheese  
Stuffed Grape Leaf | Red Wine Vinaigrette

## ENTREES

**Wild-Caught Shrimp Scampi** | 27 Linguini | Fresh Lemon | White Wine & Butter Sauce

**Penne Alla Vodka** | 21 Creamy Vodka Sauce | Crisp Pancetta | Garden Peas | Parmigiano Reggiano

**Rigatoni Bolognese** | 23 Traditional Beef & Veal Ragù | Plum Tomatoes | Fresh Herbs | Ricotta Cheese

**Free Range Chicken Francese** | 25 Pan-Fried with Egg Battery | Saffron Rice | Sautéed Broccoli  
White Wine-Lemon Sauce

**Braised Short Rib of Beef** | 30 Rosemary Potatoes | Sautéed Haricot Vert | Red Wine Reduction

**Eggplant Parmigiana** | 21 Fresh Mozzarella | Ricotta Cheese | Tomato Sauce | Baked in a Cast Iron Skillet

**Pan-Seared Salmon** | 27 Sautéed Broccoli | Wild Rice | Herb Jus

**Grilled Double Cut Pork Chop** | 30 Vinegar Peppers | Caramelized Onions | Creamy Polenta

## DESSERTS

**Chocolate Lava Cake** | 8 Vanilla Ice Cream | Caramel Drizzle

**Classic Cheese Cake** | 8 Fresh Berries

**Tiramisu** | 8

**Affogato** | 8 Vanilla Ice Cream | Shot of Espresso | Shaved Chocolate [Add Sambuca 5]

**Assorted Ice Cream and Sorbet** | 7

**Fresh Fruits and Berries** | 8

**HAND-CRAFTED COCKTAILS**

<b>Summer Sangria</b>	13
White Wine, Peach Liquor, Summer Fruit	
<b>Bourbon Sour</b>	15
Bulleit Bourbon, Fresh Lemon	
<b>Classic Margarita</b>	14
Jose Cuervo Tequila, Agave, Fresh Lime	
<b>Green Symphony</b>	14
Botanist Gin, St. Germain, Chartreuse, Lime	
<b>The Perfect Pair</b>	15
Grey Goose La Poire, Lemon, Thyme Syrup	
<b>Aperol Negroni</b>	14
Gin, Aperol, Sweet Vermouth, Fresh Orange	

**BEER LIST**

Houblon Chauffe IPA	8
Duvel Strong Ale	8
Bitburger Premium Pilsner	8
Peroni Pale Lager	8
Sierra Nevada Pale Ale	6
Lagunitas IPA	6
Allagash White	6
Narragansett Lager	6
Blue Moon Belgian White	7
Heineken	6
Amstel Light	6
Corona	6
Guinness Draught Stout	7

**SPARKLING**

Prosecco, Maschio, Brut, Italy	12
Charles De Fere Reserve Rose, France	14

**WHITE**

Riesling, Nik Weiss, Mosel Valley, DEU	12
Pinot Grigio, Barone Fini, Valdadige, IT	11
Pinot Grigio, Santa Margherita, IT	16
Sauvignon Blanc, Bonterra, CA	12
Sancerre, "La Porte du Caillou", FR	13
Chablis, Simonnet-FeBvre, Burgundy, FR	14
Chardonnay, Wente Vineyards, CA	12

**ROSÉ**

Hess, Shirtail Ranches, CA	11
Henri Bourgeois, Sancerre Rose, Loire, FR	14
Dogajolo Toscano Rosato, Carpineto, IT	12

**RED**

Merlot, Fidelity, Alexander Valley, CA	14
Malbec, Flechas De Los Andes, Argentina	11
Cabernet Sauvignon, Silver Palm, CA	12
Château La Grange Clinet, Bordeaux, FR	16
Primitivo, Tormaresca, Puglia, IT	12
Chianti Classico, Capraia, IT	14
Pinot Noir, Smoke Tree, CA	12
Pinto Noir, Gerard Bertrand, FR	14

