



SEASONAL MENU

APPETIZERS

CLAM CHORIZO 17

Clams sautéed in a garlic butter sauce with Spanish chorizo served with crostini bread.

CRAB FLATBREAD 14

Crab meat, melted cheese served with homemade remoulade sauce.



ENTREES

CREAMY CALABRIAN PAPPARDELLE 19

Pappardelle pasta with Italian sausage tossed in a cream blush sauce.

Add a House or Caesar salad \$3

OSSO BUCO 24

Pork Shank served in a marsala wine sauce and homemade mashed potatoes. Choice of Caesar salad or House salad.



DESSERT

APPLE CRISP PIE 9

Fresh tart apples, topped with a sweet brown sugar crumble served with ice cream and caramel drizzle.



COCKTAILS & BEERS

APER-FALL SPRITZ 12

Aperol | Pear Juice | Prosecco | Soda Water

SMOKED APPLE WHISKEY 12

Crown Royal Apple | Apple Pucker | Cranberry juice | Gingerale | Smoked Cinnamon Stick

FIREBALL SANGRIA 10

Red Blend | Orange Juice | Pineapple Juice | Fireball Whiskey | Seasonal fruit

GREEN APPLE SANGRIA 10

Moscato | Apple Pucker | apple juice | pineapple juice | Seasonal Fruit

