

Chef Selections for October

Appetizers

Shrimp Romana - Jumbo shrimp sautéed with butter, shallots and **12.95**
garlic de-glazed with Sambuca Romana and finished with a splash of
crème.

Cream of Butternut Squash - Premise made vegetarian Butternut **7.95**
squash soup served with brown butter & pepitas. Substitute cup with
entrée additional \$3

Entrées

Chicken or Veal Portobello - Sautéed breast of chicken or **24.95 28.95**
veal scaloppini in a brandy cream sauce with portobello mushrooms
served with roasted red potato & vegetable or over fresh pasta.

Spinach Manicotti - Two premise made spinach infused crepes filled **20.95**
with a three cheese blend of ricotta, mozzarella & Romano, fresh spinach
& herbs topped with a blush sauce.

Salmon Dijon - Grilled Faroe Island salmon dressed with a Dijon **29.95**
mustard crème sauce served over wilted spinach and a side of roasted
rosemary potatoes.

Pizza of the Month

NEW Sicilian-Thin sicilian style 14" square with mozzarella, Romano, sauce &
Pesto Special Price for October \$14.99 Reg \$20.95 !!!

Pizzetta la zucca - Personal pizza with a butternut crème base, **14**
mozzarella, caramelized onions, pancetta and crispy sage leaf.

Featured Cocktails

Pumpkin Espresso Martini - Crop organic pumpkin vodka, Kahlua, **14**
spiced pumpkin rumchata & fresh brewed espresso

Pumpkin Martini - Crop organic pumpkin vodka, spiced pumpkin **14**
rumchata, butterscotch schnapps & pumpkin puree, delicious after dinner
beverage.