

May Chef Selection

Featured Appetizer

Artichoke Francese - sautéed artichoke hearts dipped in egg wash served **12.5**
with a lemon butter sauce.

Panko Crab Cakes - Two panko encrusted lump crab cakes served with roasted ... **13**
red pepper garlic aioli.

Entrées

Marinara with Burrata Mozzarella - Our fresh basil infused Marinara **18**
topped with fresh Burrata Mozzarella served with choice of premise made
pasta. Can be made spicy. Add shrimp \$7

Short Rib Ravioli - Ravioli filled with seasoned short ribs in a shallot infused **22.5**
mushroom crème sauce finished with a drizzle of black truffle oil.

Picatta - Chicken or veal scaloppini in a white wine lemon butter sauce ... **22** **26**
with capers served with fresh pasta or rosemary red potato & vegetable sauté.

Salmon with Dill butter - Grilled Faroe Island Salmon finished with a lemon **24**
dill herb butter served over wilted spinach and roasted red potato.

Pizza Special

Pizzetta Special - personal pizza with blackberry infused ricotta, a pistachio **12.5**
pesto drizzle, prosciutto and a sprinkle of crushed pistachio and fresh basil
garnish.

Featured Cocktail

Mint Julep - classic for Derby month made with Woodford Reserve, house made ... **14**
simple syrup and muddled mint leaves.

Every Tuesday 1/2 off bottled wine.

Sam and Clams Every Wednesday after 5 PM.

Thursday 1/2 off Wings & Yuengling Draft.