



MARCH 31, 2024

All specials include a choice of soup or garden salad and homemade focaccia bread.

BAKED HONEY PIT HAM

Sliced honey pit ham with a cherry pineapple glaze. Served with green bean almondine and sour cream mashed potatoes.

\$17.50

COBIA ALMONDINE

Cobia filet grilled to perfection and served over a bed of shrimp black rice, finished with a toasted almond sauce.

\$18.95

LAMB OSSO BUCCO

Tender fall-off-the-bone lamb shank simmered in our vegetable ragu and served over a bed of risotto Milanese.

\$20.95

POLLO CON FORMAGGIO DI CAPRA

Chicken breast pan-seared and topped with sun-dried tomatoes, creamy goat cheese, and fresh basil with a touch of lemon sauce, served over green beans and mashed potatoes.

\$17.95

Add 20% gratuity and sales tax.

Now Taking Reservations!

Also Serving Holiday Menu & Chef Specials.

