



APRIL 5, 2026

Our Chef Presents

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.

\$18.50

LAMB OSSO BUCCO

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

\$22.95

PESCE SPADA ALLA GRIGLIA

Swordfish marinated in Italian herbs then grilled to perfection, served over charred broccolini and Parmesan risotto, finished with golden raisins and caper beurre blanc.

\$21.95

POLLO PARADISO

Grilled chicken, asparagus, guanciale, mushrooms, and sun-dried tomatoes, sautéed in a Parmesan white-wine cream sauce, served over mafaldine pasta.

\$19.95

Plus 20% gratuity and sales tax.

Now Taking Reservations!

Also serving holiday menu and chef specials.