

Seasonal Menu Ask your waiter for the full wine menu!

Fall/Winter Favorites

Daily Specials

These items will get you in the mood for fall!

- Butternut Squash Bisque
- Creamy, velvety squash bisque with maple syrup and winter spices \$9
- Pork Chop Autnno
- Roasted pork chop, pears, brie and prosciutto with cognac cream \$30
- Pumpkin Ravioli
- Pumpkin ravioli, portobello mushroom, sage cream sauce \$21

They're what seperates us from everyone else... cooked with perfection!

- Charred Octopus
- Grilled Mediterranean octopus served over Greka salad \$19
- Grilled Trout & Crab Meat
- Grilled fresh water trout, crab meat and lemon butter sauce with spinach and Capellini \$30
- Veal Ossobuco
- Veal Shank Ossobuco served with tomato and white wine sauce with angel hair and spinach \$33