



Nov 20 -25

Lamb Shank \$27

Slow Braised shank in a red wine reduction
with Porcini Mushrooms
Over White Bean Puree

Calabrian Shrimp \$22

Gulf Shrimp, Broccolini, Spicy Calabrian
Peppers in Light Cream Sauce
Fettuccini with Pecorino Romano Cheese

Swordfish Caponata \$22

Fresh Swordfish over bed of Sauteed Spinach
with Caponata Sauce of Eggplant,
Garlic Fresh Tomato + Capers

Carry Out Wine Specials

Lunardi Pinot Grigio \$15

GlassMountain Cabernet \$15