



### Featured Wines

<p><b>San Angelo Banfi Pinot Grigio</b> Rich, smooth, aromatic with a green apple finish.</p> <p><i>Sweet &amp; Elegant</i> Bottle \$38.50    Glass \$10.50</p>	<p><b>Banfi Reserve Chianti</b> A delicious blend of cherry and cassis with a warm finish.</p> <p><i>Classy and Refined</i> Bottle \$41.86    Glass \$10.50</p>	<p><b>Benzinger Merlot</b> Full body, oaky, hints of dark wood, slightly tannic.</p> <p><i>Rustic Old World Taste</i> Bottle \$32.23    Glass \$8.25</p>
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### Chef's Recommendations

***Spinach and Artichoke Spalmare Pizza with Grilled Chicken***  
Thin Crust Pizza topped with House-made Spinach and Artichoke Spalmare, Grilled Chicken, and Bruchetta Tomatoes with Fresh Herbs.  
**\$13.29**

***Insalata Di Fragole***  
Fresh Greens and Grilled Chicken with Carrots, Cucumbers, Bacon, Feta Cheese, Kalamata Olives and Fresh Strawberries tossed in our House Dressing.  
**\$11.85**

***Spinach Manicotti***  
Fresh Seasoned Spinach and our Homemade Ricotta Cheese Mix rolled gently in a Thin Egg Crepe topped off with Marinara Sauce and Mozzarella Cheese.  
**Lunch \$8.73    Dinner \$11.27**

***Lamb Osso Bucco***  
Braised Lamb Shank served in a Lamb Au Jus with Grilled Polenta and Orzo Pasta.  
**\$14.98**

***Shrimp Scampi***  
Large Succulent Shrimp mixed with Tri-colored Bell Peppers, Red Onions and Angel Hair Pasta complemented with a Delicious Light Butter Sauce.  
**Lunch \$12.85    Dinner \$16.85**

***Pan-seared Cajun Red Snapper***  
A generous portion of Red Snapper seasoned with Cajun Spices served with Angel Hair Pasta tossed in a Lemon-Butter White Wine Sauce with Garlic, Shallots, Roasted Corn, Roasted Red Peppers and Fresh Spinach.  
**\$16.89**

***Patrizios Crab Claw Appetizer***  
Heaping portion of Fresh sautéed Crab Claws with White Wine, Lemon and Garlic Butter and Parsley served with Sliced Focaccia.  
**\$23.98**