***Seasonal Specials***

**Small Plate**

**†** Petite Crab Cakes **†**

**†** *two petite panko crusted blue crab cakes, spiced remoulade 15.5* **†**

**†** Shrimp De Jonghe **†**

**†** *a Chicago Specialty, 4 large shrimp, garlic butter, breadcrumbs* *15* **†**

**†** Pear Arugula Salad **†**

 *pear, brie, arugula, candied pecans, pomegranate* *vinaigrette* *16*

**†** Pear Brie Flat Bread **†**

pear, arugula, candied pecans, red onion, brie cheese, mozz/provolone *15*

Meatball Trio

*three meatballs, pomodoro, melted mozz/provolone* *14.5*

**Large Plate**

**†** Linguine Frutti Di Mare **†**

*shrimp, clams, mussels, in a lightly spiced tomato sauce 32*

**†** Cod Livornese **†**

*seared cod, capers, onion, olives, tomato, parsley 25*

**†** Lasagna **†**

house made dolce ricotta, pomodoro 22

**†** Dover Sole A La Meunière **†**

*buttery soft dover sole, lemon butter, capers, jasmine rice, haricots verts 30*

**†** Asian BBQ Salmon **†**

*jasmine rice, tri-colored cauliflower* *28*

Fish & Chips

*beer battered cod with house made French fries 22*

Filet Mignon of Beef

*hand-cut tenderloin filet, 8-ounce barrel cut,*

*port wine demi, garlic mashed, asparagus 35*

Pappardelle Bolognese

*ground veal, beef, pork, tomato, white wine* *28*

Pork Chop Vesuvio

*double- cut grilled pork chop, garlic, white wine, peas, roasted potatoes 26*

**\*\*\* † *Lent Friendly* † \*\*\***

**Dessert**

Pistachio Cheesecake

*pistachio gelato, crumbled pistachio, whipped cream 10.5*

Flute Limoncello

*refreshing lemon gelato made with lemons from Sicily, swirled together with limon sauce 11.5*

Delizia al Limone

*three layers of delicate sponge cake soaked in limoncello, filled with lemon custard and finished with lemon*

*Mascarpone whipped cream frosting and decorated with white chocolate curls 9.5*

Chocolate Indulgence (gluten free)

*A flourless chocolate cake base topped with creamy chocolate mousse and dark chocolate ganache, topped with chocolate curls 9.5*

Mini-Cannoli’s

*A classic Italian pastry, six miniature shells filled with sweetened ricotta cheese 10.5*

Mini Chocolate Cannoli’s

*4 miniature chocolate dipped shells filled with sweetened ricotta cheese 10.5*

Tiramisu

*imported from Italy, two layers of espresso-soaked sponge cake with sweet mascarpone cream 9*

Seasonal Gelato

*bacio hazelnut, chocolate, vanilla bean, pistachio, coconut, salted caramel, spumoni 5.5*

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*Cappuccino 5.5*

*Espresso 3.50*

*Doppio (double espresso) 4.5*

*Macchiato 4.5*

*Americano 4.5*

*(Substitute almond milk) 1*

**Drink Specials**

Aperol Spritz

aperol, prosecco, splash of soda *13*

Limoncello Spritz

Pellegrino Limoncello, prosecco, splash of soda *13*

Roma Manhattan

Angels Envy bourbon, carpano antica vermouth, amaro

dell’erborista bitters, luxardo cherry (served on the rocks) *14*

**Vino** *(red)*

*Bonanza (California) Cabernet 13/* 52

14 Hands *(Washington) merlot 10/40*

14 Hands *(Washington) cabernet 10/40*

Ruffino *(Italy) Chianti 11/44*

Miomi *(California) Pinot Noir 12/48*

*Seven Falls Cellars 2021 (Washington)* *8/36*

*The Walking Fool 2022 (Caymus) (California)* *bottle only* *60*

**Vino** *(bianco)*

Ruffino Pinot Grigio *(Italy) 10/40*

Imagery (*California) Chardonnay notes of fresh peach and juicy pear* *10/40*

Liquid Light Sauvignon Blanc *(Washington State) 10/40*

Ste. Michelle Riesling *(Washington) 8/36*

Mionetto *(Italy)*Prosecco*10 (split)*

Mionetto *(Italy)*Moscato *10 (split)*

**Martinis**

Espresso Martini

fresh espresso, vodka, kahlua, cream *14*

Cosmopolitan

Skyy citrus vodka, Cointreau, cranberry & lime *13*

Rude Cosmopolitan

Teremana Tequila, Cointreau, cranberry & lime *14*

Pamatini

Skyy citrus vodka, pama pomegranate liqueur, pineapple juice *13*

**Beer**

*coors light, miller lite, yuengling lager 5*

*peroni, blue moon*

*Antihero ipa, 6.5*