



Summer 2026

Monday
Puglia Dinner

\$75 p.p. Plus gratuity & Tax

Starters

Orecchiette, Sausage Ragu'

Calamari, Light Tomato Guazetto

Entrees

Lamb Shank Primitivo Rosmary Braised, Saffron Potato Puree

Local Snapper Oreganata, Tomato Bruschetta

Escarole Garlic Olive Oil

Suggested Wines

White, Verdeca \$70

Red, Primitivo Amativo \$75

Tuesday

Tuscan Dinner

\$75 p.p. Plus Gratuity & Tax

Starters

Tagliolini, Lamb Ragu'

Salad, Mixed Greens Salad, Vinaigrette

Entrees

Beef Short Ribs, Chianti Reduction, Parmigiano Risotto

Caciucco, Clams, Mussels, Shrimp, Calamari, Garlic,

Tomato, Toasted Ciabatta

Wine Suggested

White, Vermentino, Maccione \$80

Red, Le Volte, Antinori \$95



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**Wednesday
Lobster Dinner**

\$75 p.p. Plus Gratuity & Tax

Classic Caesar Salad

2Lb Maine Lobster Fradiavolo Over Linguine

**Thursday
Pasta & Vino**

30% Off Wine List Up to \$150

30% Off Menu, Pasta Selection

Everyday

Bar Happy Hour 3p.m. To 5p.m.

50% Off Selected Spirits & Wines, Bar Menu



Coratina Puglia

Extra Virgin Olive Oil, 250 ml \$45

