

December Specials

Celebrating Winter Flavors

To Drink



Ballast Point, Mocha Marlin - \$8

This Black Marlin Porter is served draft and is perfect for a mocha mashup. The addition of coffee and cocoa plays perfectly off the roasty, chocolaty flavors of this English porter, while a hint of vanilla smooths it all out. It's full-bodied, but not too sweet.

Winter Solstice - \$7

Warmth! This Seasonal Ale is a hand-crafted "winter warmer" with a deep amber hue and a rich, malty mouth feel. Hints of toffee, spice and caramel tickle the senses while the smooth, creamy finish will lift your spirits. A great beer on a cold wintery day!



Winter Cosmopolitan - \$8

A Cranberry infused cocktail made with vodka and triple sec with a hint of citrus and garnished with fresh cranberries and a sweet citrus rim.

Canella Prosecco - \$8

This sparkling wine has a ripe nose of citrus fruits, candied fruits, and dried flowers.



To Eat

Entrées are served with breadsticks and choice of garden salad or house soup
Caesar Salad \$1.95 or Clam Chowder \$3.95 * Shared Plate Service \$3.95



Pumpkin Ravioli - \$16.95

Pumpkin Filled Ravioli Topped with Our Creamy, Butter Sage Sauce. A Seasonal Favorite!



Braciolo - \$26.95

A Traditional Sicilian dish made with steak rolled with prosciutto, seasoned breadcrumbs, pine nuts, Romano cheese and golden raisins, then braised and slowly simmered until tender. Sliced and served over a bed of Fettuccini and its own stewed sauce.

Coupons may not be used for entrée specials

For Dessert

Pumpkin Cannoli - \$7

A twist on a traditional favorite! Our famous pumpkin Cannoli is made with a crunchy shell and filled with a homemade, pumpkin infused cream and topped with pistachio nuts, powdered sugar, cinnamon and drizzled with a creamy caramel sauce and powdered sugar dusted

