

WHERE MEALS BECOME *Memories*



Appetizer & Entrées

MUSHROOM THYME ARANCINI

Risotto blended with wild mushrooms and thyme, mozzarella, grated parmesan and romano cheese, breaded and fried. Served with herb parmesan aioli | 11.99

🍷 Pair with Conundrum Red Blend

SPAGHETTI CARBONARA

Spaghetti tossed in a rich bacon cream sauce with eggs, parmesan, romano cheese and diced tomatoes, topped with bacon | 18.49

add chicken | 22.49

add shrimp | 23.49

add chicken & shrimp | 23.99

🍷 Pair with Tormaresca Chardonnay

CRISPY PORK SHANK WITH PORT WINE FIG SAUCE

Bone-in pork shank, braised until crispy and topped with a savory port wine fig sauce over creamy parmesan polenta. Served with Italian green beans sautéed with caramelized red onion and sliced garlic | 25.49

🍷 Pair with DAOU Cabernet Sauvignon

Premium Sides

ITALIAN GREEN BEANS

Green beans sautéed with caramelized red onion and sliced garlic | 5.99

Upgrade to any entrée (that includes a side) for an additional 1.99

PARMESAN POLENTA

Creamy garlic parmesan polenta garnished with fresh parsley | 5.99

Dessert

CHEESECAKE WITH WALNUT BRITTLE**

Our New York-style cheesecake topped with crumbled walnut brittle and salted caramel over chocolate sauce with a fresh mint garnish | 11.49

🍷 Pair with Chateau Ste Michelle Riesling

* THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ** ITEM CONTAINS OR MAY CONTAIN NUTS

Before placing your order, please notify your server if anyone in your party has a food allergy or food intolerance.

Some pasta is cooked in a shared pot, which poses a risk of cross contact with egg allergens.

Fall-LTO2-W3-WT2_0826

SEASONAL FLAVORS TO *Remember*



Seasonal Beverages

CINNAMON APPLE SANGRIA

A blend of Bonizio Bianco, Tuaca liqueur, crisp apple juice, and house-made cinnamon apple syrup. Garnished with apple slices, a cinnamon stick, and a Bordeaux cherry for the perfect taste of the season | 11.99

LIMONCELLO MARTINI

A bright and refreshing Italian classic featuring Grey Goose vodka, Il Tramonto limoncello, and house-made sweet & sour. Served with a brûléed lemon wheel for a touch of caramelized citrus sweetness | 11.99

BLACKBERRY SPRITZER (SPIRIT-FREE)

A refreshing twist on sangria without the spirits. Crafted with blackberries and cranberry juice, then topped with sparkling water | 5.99



Featured Vino

DAOU CABERNET SAUVIGNON

From the hills of Paso Robles, this cabernet offers ripe blackberry and black cherry flavors accented by vanilla, cocoa and sweet oak, with smooth tannins and a rich finish | 14.99 Bottle | 53

WINES CONTAIN SULFITES.

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