



## DINNER SPECIALS

### STARTERS

<b>Soup of the Night</b> mushroom purée	5.5
<b>Arugula Salad</b> apples, endive, blue Cheese, Radicchio, sweet pecans and lemon vinaigrette	11.5
<b>Salad Special</b> apples, watermelon radish, endive, shaved fennel, walnuts, Chopped romaine and lemon vinaigrette	11.5

### ENTRÉES

<b>Linguine with Clams</b> white wine, thyme, chile flakes, lemon, parsley aioli, and garlic bread	24
<b>Top Sirloin Steak</b> garlic mashed potatoes, grilled asparagus and balsamic reduction	28

## WINES BY THE GLASS

### SPARKLING and ROSE

Prosecco Superiore, Canella 'Congeliano' (187ml)		12	
Rose, Fabre 'Montmayou' 2017, Argentina	11	16.5	42

### WHITE

	<u>6oz</u>	<u>9oz</u>	<u>Bottle</u>
Bianco, Villa Antinori 2015, Tuscany	10.5	15.75	
Pinot Grigio, Don Rodolfo NV, Mendoza	8	12	
Chardonnay, Stone Cap 2015, Columbia Valley	7	10.5	26
Sauvignon Blanc La Play 2016 Chile	7	10.5	26

### RED

Nebbiolo Ippa 2015, Colline Novaresi Italy	10.5	15.75	40
Cotes Du Rhone, Zazou 2014, Rhone	10.5	15.75	40
Chianti, Salchetto Colli Senesi 'Organic' 2016, Toscana	9.5	14.25	36
Barbera D'Alba, Mauro Molino 2016, Piedmont	10	15	38
Sangiovese, Cecchi 2016, Tuscany	11.5	17.25	44

HAPPY HOUR Nightly 5-6 | \$2 off wines by the glass and \$1 off appetizers