

Dinner Menu

AVAILABLE STARTING AT 4 PM



primi

STEAMED CLAMS

one pound of clams steamed in white wine, lemon juice, red chili flakes and garlic, served with ciabatta \$23

MEATBALLS

three veal and italian sausage meatballs on a bed of Lois' spaghetti sauce, topped with melted mozzarella and freshly grated parmesan cheese \$18

CALABRIAN CHILI CARROTS

sauteed carrots served over lemon herb and calabrian chili ricotta, drizzled with hot honey, pistachios and chili crisp \$18

ARANCINI

fried wild mushroom risotto stuffed with parmesan cheese, served over ricotta and topped with romesco sauce \$16

pasta

RIGATONI

mezzi rigatoni tossed in vodka sauce and ricotta, topped with feta cheese \$26
add chicken or two meatballs \$6

LOIS'S SPAGHETTI AND MEATBALLS

Lois Hill's spaghetti sauce served with three veal and italian sausage meatballs and garlic ciabatta, topped with parmesan cheese \$31

HOUSE MADE LASAGNE

seven layer lasagne with lemon herb ricotta, veal and pork bolognese and mozzarella \$26

PESTO PRIMAVERA

farfalle pasta and sauteed seasonal root vegetables tossed in basil pesto, topped with breadcrumbs (nf) \$22
add chicken \$6

secondi

SHORT RIBS

braised short ribs topped with horseradish crème fraîche and crisped onions, served with mashed potatoes and glazed carrots \$46

BONE IN PORK CHOP

apple cider brined pork chop served with tuscan parmesan cream sauce, balsamic glaze, parsnip chips, polenta and seasonal root vegetables (gf) \$35

SCALLOP RISOTTO

pan seared scallops with balsamic glaze served over wild mushroom risotto, finished with basil oil \$39

RIBEYE

twelve oz seared ribeye topped with garlic compound butter, served with mashed potatoes and seasonal root vegetables (gf) \$48
add caramelized onions \$2

V = VEGETARIAN, NF = NUT FREE, GF = GLUTEN FREE. PLEASE NOTE, SOME MENU ITEMS ARE GLUTEN OR NUT FREE, HOWEVER, OUR KITCHEN IS NOT A FULLY GLUTEN OR NUT FREE ENVIRONMENT.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES AS MENU DESCRIPTIONS DO NOT INCLUDE EACH INGREDIENT PRESENT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SEAFOOD OR SHELLFISH, WHILE DELICIOUS, MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS