

A WALK THROUGH "ROME"ANCE

A FOUR COURSE PRICE FIXE MENU

\$45/PERSON *

OPTIONAL WINE PAIRING \$22

Antipasti

- Caesar Salad Lagaria Pinot Grigio
crisp romaine, house dressing, roasted garlic crouton,
parmesan crisp. VG
- Butternut Squash Soup CrossKeys Chardonnay
cream finish, roasted squash seeds. VG, GF
- Arancini Rosemont Merlot
fried risotto balls stuffed with smoked provolone
cheese, tomato ragu, asiago, parmesan & romano
cheeses. VG, GF
- Bruschetta 3 ways O&T Sauvignon Blanc
tomato basil, basil pesto, fig & gorgonzola. VG
- Caprese Salad Bonny Doon Vin Gris
mozzarella, tomatoes, fresh basil, extra virgin olive
oil, balsamic reduction, grilled bread. VG

Primo**

- Carbonara Lapis Luna Chardonnay
house-made gnocchi, house-cured bacon, sweet onion,
peas, garlic cream sauce, parmesan cheese
- Linguini & Clams Lagaria Pinot Grigio
littleneck clams, lemon garlic butter. AG
- Bolognese Thistledown Grenache
house-made papparadelle, meat & tomato ragu,
crumbled goat cheese
- Puttanesca CrossKeyes Cabernet Franc
spaghetti, roasted tomatoes, olives, capers & garlic. VE

Secundi

- Osso Bucco
Dry Creek Meritage
slow-roasted beef shanks, polenta, red wine sauce. GF
- Grilled Salmon
Bonny Doon Vin Gris
artichoke caponata, tuscan white beans. AG, GF
- Saffron Cioppino
Lagaria Pinot Grigio
seafood stew with mussels, shrimp, whitefish, fennel,
tomato, white wine, grilled bread. AG
- Mushroom Risotto
CrossKeys Chardonnay
sauteed mushrooms, sweet onions, peas, vegetable broth,
balsamic reduction, extra virgin olive oil. VE
- Chicken "all Arrabiata"
Afton Mountain Gewurztraminer
braised chicken, hot sausage, sweet & spicy pepper ragu,
polenta. GF

Dolce

- Red Wine Poached Pears
Rebec Autumn Glow
raspberry sauce, pistachios. GF, VE
- Tiramisu
Domaine Dupeuble Beaujolais
ladyfingers, chocolate, cream & coffee
- Limoncello Ricotta Torta
Mosignore Villa Moscato
crustless, New York style cooked custard
with limoncello. GF

Zabaglione

- Block Nine Pinot Noir
marsala-spiced custard, fresh berries,
toasted almond granola. GF

Drink Specials

- | | |
|---|----|
| House-made Limoncello | 7 |
| chilled, up | |
| Blushing Kiss | 8 |
| gin, elderflower liqueur, grapefruit, sugar rim | |
| Love by the Creek | 9 |
| vodka, blood orange moonshine, orange &
cranberry, splash of melon liqueur, cherry | |
| Toasted Almond | 10 |
| kahlua, amaretto, cream, salted caramel rim | |
| French Press Coffee for Two | 10 |
| + Amaretto | 10 |
| + Bailey's | 14 |
| + Kahlua | 13 |
| + Vanilla Bourbon | 19 |

VG - vegetarian

VE - vegan

GF - gluten free

AG - alpha gal safe

**GF penne is available upon request.

*Split meals will incur a \$15 charge.

