

DINNER FEATURES

FOR THE TABLE

Crispy Summer Burrata

Crispy Panko Burrata, Watermelon Logs, Arugula, Radicchio
White Balsamic Vinaigrette, Local Honey Drizzle, Toasted
Pistachio Crumble & Shaved Parmigiano Reggiano
17

SALAD

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Blue Crab Caesar

Chopped Romaine, Classic Caesar Dressing, Parmigiano Reggiano
Butter Toasted Croutons, Lemon & Crispy Blue Crab Cake
9 Half - 18 Full

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Cowboy Steak Penne

Penne, Pan Seared Beef Tips, Garlic, Caramelized Onions Roasted Red
Peppers, Montreal Butter, Parmigiano Reggiano & Crispy
Shallot Garnish
28

Nonna's Baked Ziti

Penne, Pomodoro Sauce, Whipped Ricotta, Melted Mozzarella,
Shaved Parmigiano Reggiano & Fresh Basil
25

ENTREES

Salmon Pepperonata

Pan Seared Salmon, Cherry Pepper Hash, Sautéed Spinach, Roasted
Red Pepper Crema, Lemon & Italian Parsley Garnish
32

Chicken Milano

Crispy Chicken Cutlet, Prosciutto di Parma, Melted Mozzarella,
Angel Hair, Basil Pesto Crema, Sun Dried Tomatoes & Arugula
Micro Salad
28

The Pittsburgh Ribeye

Blackened 16 oz Ribeye, Lobster Truffle Mac & Cheese, Butter Toasted
Cornbread, Montreal Butter & Rosemary Garnish
64

NY STEAKHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

10 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
62

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
64

SAUCES

Gorgonzola Crema

Chimichurri

Truffle Butter

SIDES

Jalapeno Creamed Corn

Mac & Cheese

Loaded Mashed
Potatoes

FROM THE OVEN

Meatball & Ricotta Grandma Pizza

Rectangular Pan Pizza, Melted Mozzarella, Pomodoro Sauce, Housemade Meatball
Whipped Ricotta, Fresh Basil & Shaved Parmigiano Reggiano
23

DESSERT

Lemon Raspberry Chiffon Tart

Meyer Lemon Custard, Raspberry Crumble Crust, Bruleed Marshmallow, Housemade Whipped Cream
Powdered Sugar, Candied Lemon Medallion & Mint Floret Garnish