

# 1629



Wednesday-Saturday 4:00pm-9:00pm

## Starters to Share

### Chef's Charcuterie Board - \$23

#### Bruschetta - \$12

Fresh tomato and basil topped with balsamic and garlic infused olive oil

#### Blistered Shishito Peppers - \$12

Served with a lemon garlic aioli

#### Strawberry Salad -\$12

Organic mixed greens, gorgonzola and poppy seed dressing

#### Caesar Salad - \$12

Romaine lettuce, parmesan, anchovies, croutons, creamy Caesar dressing

#### Shrimp Cocktail \$13

House-made cocktail sauce and lemon

#### Watermelon Caprese - \$13

Seedless watermelon, fresh mozzarella, basil, balsamic glaze

## Wood Fired Brick Oven Pizzas \$23

#### Bee Sting

Pepperoni, shredded mozzarella, red pepper flakes, clover honey

#### Pesto e tomate

Sliced tomato, roasted garlic, goat cheese and pesto

#### Pizza Margherita

Fresh Mozzarella, basil, shaved parmigiana romano

## Chef Specials

#### Seafood Special - \$34

Seared mahi mahi, asparagus, tri-colored quinoa, lemon garlic sauce

#### 10 oz. Ribeye Steak- \$42

Garlic mashed potato, garlic butter mushrooms. house-made demi glaze

#### Herb roasted half chicken - \$32

Served with Basmati rice, haricot vert

## Dessert

### Chocolate Mousse