



# Featured Specials

March 2025  
Inspired by Lazio



**Bucatini alla Amatriciana - \$22.95**

*Bucatini tossed with basil, guanciale and tomato, topped with romano cheese*



**Ravioli alla Lazio - \$21.95**

*Ravioli filled with sausage, peppers and onion, tossed in house marinara with red pepper puree, topped with ricotta cheese and basil*



**Risotto Lazio - \$21.95**

*Sautéed mushroom, tomato and zucchini, tossed with creamy risotto, topped with fresh basil and romano cheese*



**Lemon Ricotta Cake - \$10.95**

*Fluffy lemon cake with Italian butter cream, layered with raspberry filling*

## Featured Cocktails



### Sunset in Springtime

Created by  
Amanda Rodgers



OYO Stone Fruit Vodka  
Aperol  
Lemon Juice  
Orange Juice  
Simple Syrup  
Topped with Prosecco

### Paddy's Pub Martini

Created by  
Lizzie Paschen



Amaretto  
Bailey's  
Blue Curaçao  
Orange Juice



## Featured Wines

**Pileum  
Cesanese del Piglio**  
Glass - \$14.00  
Bottle - \$35.00

*Rich and elegant with dark berries, spice, and smooth tannins. Balanced acidity and a lingering finish make it perfect for meats and aged cheeses.*

**Pileum  
Passerina del Frusinate**  
Glass - \$12.00  
Bottle - \$33.00

*Fresh and vibrant with citrus, white flowers, and crisp minerality. Balanced acidity and a smooth finish make it perfect for seafood and light dishes.*

