

## FALL SPECIALS

**Butternut Squash Soup** VG GF  
*with toasted pumpkin seeds*  
Cup 5 Bowl 8

**Baked Pumpkin Rigatoni** 16.5  
*topped with a fresh rosemary and parmesan breading  
and crispy prosciutto*  
(GF and/or vegetarian options available)

**Sweet Potato-Roasted Chicken Ravioli** 16.5  
*brown butter, fresh sage and toasted walnuts*

**Baked Salmon** 18.5  
*served over a bed of handmade linguine with steamed  
spinach, roasted butternut squash and brown butter*  
(GF when served over a bed of sautéed spinach)

**Sea Salt Caramel Gelato** 4.5  
*with dark chocolate*  
from il Dolce

**Pumpkin Cheesecake** 4.5  
*compliments of La Baguette*

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## “PERMANENT SPECIALS”

**Italian Nachos** 12  
*fried pasta chips with mozzarella cheese,  
Italian sausage\*, roasted red bell peppers,  
red onions, garlic, basil and balsamic reduction*  
\*vegetarian version – substitute kalamata olives

**Chicken Piccata** 16  
*breaded and baked with capers in garlic lemon butter  
and white wine. Served over linguine with  
artichoke hearts and mushrooms.*

**Four Cheese Ravioli** 12  
VG *with marinara, alfredo, pink sauce or pesto cream  
or with meat sauce* 14

GF **Flourless Chocolate Torte** 6  
*with nutella whipped cream and a raspberry drizzle*

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**NOW OFFERING ZUCCHINI NOODLES!**  
*substitute them for any long pasta for a low-carb meal*

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**JOIN US FOR HAPPY HOUR! M-F | 3-6pm**  
**\$2 OFF DRAFTS | \$3 FLUTES | \$4 SANGRIAS**  
**\$8 ITALIAN NACHOS**