



APRIL 4TH - 22ND

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### FEATURES

**Blackberry Sangria** red blend, a dash of cinnamon, splash of sprite, topped with fresh fruit **4.95**

**Kendall Jackson Cabernet** 2018, Lodi, CA **8 | 25**

**Conundrum Red Blend** 2017, Fairfield, CA **8 | 25**

**Meiomi Pinot Noir** 2017, Santa Barbara County, CA **9 | 32**

Meiomi Pinot Noir brings you structure and depth seldom seen in a pinot noir wine, thanks to its unique and meticulous aging process. Aged for six months in French oak barrels, this California red wine's juicy strawberry flavor and notes of dark berries and toasted mocha add complexity and depth on the palate.

### START

**Fried Zucchini** garlic parmesan sauce **6.95**

**Mussels Marinara** Prince Edward Island mussels, house-made marinara, garlic, basil **7.95**

### MAIN ATTRACTION

*All served with our house-made soup of the day, house or caesar salad*

**Stuffed Rigatoni** four cheese blend, tossed in a princess sauce **13.95**

**Salmon Sicilian** 8oz, capers, Sicilian olives, house-made marinara, choice of pasta **15.50**

**Filet** 8oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

**Ribeye** 14oz, roasted red potatoes and seasonal medley or mushroom risotto, merlot reduction **22.95**

### SWEETS

**Chocolate Dream** cheesecake, chocolate mousse, airy chocolate cake, gnash **5.95**

**Carrot Cake Cheesecake** inspired by the flavors of fall, layers of rich, savory carrot cake and cream cheese frosting **5.95**

**MANAGING PARTNER** MICHAEL TRGO  
**CULINARY MANAGER** MICHAEL CRUSCO

**NEW PORT RICHEY**

STARTERS, ENTREES & DESSERTS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS OR DEATH, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.