



## February Celebrations



### Featured Appetizer

**Braised Beef Ravioli with Red Wine Mushrooms & Mashed Parsnips \$10**

Tender Ravioli stuffed with slow braised beef and a natural demi glace. Served with red wine braised button mushrooms from Pennsylvania, House made fresh parsnips and a garnish of grilled radicchio lettuce.



### Featured Entrée

**Slow Braised Veal Osso Buco Rustica \$24**

Fresh Veal shanks slowly braised in our brick ovens with winter aromatic veggies, a hint of tomato paste and Chianti wine. Served over house made garlic red bliss potatoes, garnished with the natural roasting gravy and served with crisp grilled Broccolini.



### Featured Wine

Nero D' Avola, Cusumano, Sicily

Bottle \$32 Glass \$9

Prosecco, La Marca, Veneto, Italy

Bottle \$38 Glass \$9

Great hearty wines that pair nicely with our features



### Featured Dessert

**Polcari's Red Velvet Cake with Cream Cheese Frosting \$7**

Super moist and rich red velvet cake. Served with a vanilla cream cheese frosting. Garnished with a lemon twist and a drizzle of Melba sauce and a dusting of powdered sugar.

**Before placing your order, please inform your server if a guest in your party has a food allergy.**