



Today's Features

Zuppa Di Giorno

Creamy Roasted Artichoke and Tomato Bisque

Slow-roasted artichokes blended with garden vegetables, aromatic herbs, and rich cream. Finished with a silky touch of whipped cream
\$13

Classic Italian Wedding Soup

A timeless favorite made with a savory blend of sautéed mirepoix in extra virgin olive oil, gently simmered in rich chicken broth with tender baby spinach, handcrafted meatballs, and delicate mini pasta
\$13

Appetizers

Octopus alla Siciliana

Tender, grilled Spanish octopus, marinated in extra virgin olive oil, garlic, and zesty lemon juice. Served over a vibrant bed of peppery arugula, heirloom cherry tomatoes, Kalamata olives, red onions, and briny capers. Finished with a bold drizzle of chipotle
\$19 - Suggested Wine: **Vermentino** / Suggested Cocktail: **Negroni**

Watermelon & Danish White Cheese Tower

Layers of juicy, chilled watermelon and creamy Danish-style white cheese stacked into a vibrant tower. Finished with a drizzle of Pomegranate molasses, pomegranate seeds, and a touch of fresh basil
\$18 - Suggested Wine: **Pinot Grigio** / Suggested Cocktail: **Amalfi Martini**

Crispy Fried Crab Ravioli

Lump blue crab meat-stuffed ravioli, lightly breaded and golden fried. Served with a house-made sweet and sour sauce for a bold and flavorful finish
\$19 - Suggested Wine: **Chardonnay** / Suggested Cocktail: **Florida Mule**

Crispy Fried Goat Cheese

Creamy fresh goat cheese, lightly breaded and fried to a golden crisp. Served with a homemade fig jam, crispy Prosciutto di Parma, and toasted crostini
\$18 - Suggested Wine: **Sauvignon Blanc** / Suggested Cocktail: **Italian Manhattan**

Entrees

Espresso-Crusted Ribeye Steak

A 14-ounce Stock Yards ribeye steak, crusted with bold espresso coffee and pan-seared to perfection. Finished with a rich house-made red wine reduction and served with roasted purple potatoes and braised green beans
\$45 - Suggested Wine: **Cabernet Sauvignon** / Suggested Cocktail: **Old Fashioned**

Lobster Ravioli

Delicate, handcrafted ravioli filled with succulent lobster meat, tossed in a lobster cream sauce with tender shrimp and scallops. Finished with imported Parmigiano-Reggiano for a rich, savory finish
\$50 - Suggested Wine: **Chardonnay** / Suggested Cocktail: **Bella's Raspberry Lemon Drop**

Rack of Lamb

Half rack of premium New Zealand lamb, marinated overnight in extra virgin olive oil with rosemary and thyme. Pan-seared, then oven-finished to lock in flavor, and drizzled with a house-made Cabernet Sauvignon wine reduction. Served with roasted purple potatoes and braised green beans
\$43 - Suggested Wine: **Syrah** / Suggested Cocktail: **Boulevardier**

Pan-Seared Chilean Sea Bass

Wild-caught Chilean sea bass, expertly pan-seared and finished with a velvety hollandaise sauce. Served with creamy homemade mashed potatoes and tender braised white asparagus
\$49 - Suggested Wine: **Soave** / Suggested Cocktail: **The Last Word**

Desserts

Be sure to save room! Our servers will present a dessert tray at the end of your meal, showcasing our full selection of sweet treats.

Homemade Bread Pudding, Chocolate Mousse Cake, Tiramisu, Cannoli, Cheesecakes, and much more...

Pair your dessert with an **espresso, cappuccino**, or a glass of **dessert wine** for the perfect finish.



All-You-Can-Eat EASTER SUNDAY Brunch Buffet

Both Locations | April 20th 10AM-3PM | Reserve Today!



Windermere Location

13424 Summerport Village Parkway
(407) 656-2355



Ocoee Location

1568 Maguire Road
(407) 347-3020