

Appetizer and Dinner Specials

- Jumbo Lump Crab Cake** *Voted the best in town!* 16
- Homemade Arancini** *Sicilian Risotto balls fried over marinara.* 7.99
- Homemade Spinach and Artichoke Rangoons** 7.99
- Greek Shrimp** *Feta, Tomato & Olive- White wine sauce* 10
- Cajun Filet Tips** *Cajun cream sauce* 11.99
- Lamb Lollipops w/ Balsamic Drizzle** 13.00 **Crispy Brussel Sprout Marinara** 7.99
- Raw Oysters** 2.49 each **Fried Oysters** 3.49 each **Crispy Cleaned Smelts** 9.99
- Soft Shell Crab** *one soft shell crab pan sautéed in lemon and garlic* 11.00
- In Season fresh from Ottavio & Bridget's Garden Zucchini Blossoms Tempura, & Stuffed with Italian Cheeses, over marinara and pesto** 8.99

Entrée Specials

- The BEST combination in Youngstown! 4 Day Boat Scallops over Risotto Carbonara** *topped with a balsamic reduction* 35.00
- Very Limited 3 Soft Shell Crab Dinner** *pan fried with garlic, butter, and lemon* 35.00
- Cedar Plank Teriyaki Salmon** *Grilled over open fire* **Most popular Fish** 25.00
- Walleye Alla Bridget** *Fresh lake Erie Walleye tomatoes broccoli, asparagus, tri-colored peppers, Pinot Grigio Wine sauce* 24.00
- Pillow Case Gnocchi** *Italian Cheese Filled Gnocchi with our homemade marinara* 17.99
- Mediterranean Branzini** *deboned and baked with garden fresh herbs* 24.00
- Haddock Napolitano** *olives, sun-dried tomatoes, with provolone cheese in a white wine sauce* 24.00
- Drunken Cajun Fettucine Seafood** 25 **Filet Tips** 24 **Chicken** 21 *cajun cream sauce*
- Chilean Seabass** *pan-seared over pink sauce with crab topped with asparagus points* 29.00
- Youngstown Surf 'N Turf** *Italian filet medallions & shrimp scampi* 29.00
- Filet Diavalo** *Medallions w/ hot peppers, mushrooms chianti sauce. w/ Ottavio Fries* 25.00
- 7oz Filet a la Oscar** *topped with umbo lump crab, béarnaise sauce and asparagus tips* 34.00
- 14oz Veal Chop** *with a 3-mushroom and rosemary demi-glace to temp over an open fire* 32.00
- House-Smoked Salmon** *Smoked with 4 different types of wood chips over mixed vegetables* 26.00
- Filet Tip Cacciatore** *with mushrooms, peppers, and onions served over fettucine* 25.00
- Halibut Limoncello** *Tomato, artichoke & asparagus . Italian liqueur sauce* 28.00
- Risotto Mare Monte** *Shrimp, Scallops, Mussels, Clams, Calamari Chardonnay Red Sauce* 27.00
- Risotto Carbonara** *Peas Pancetta Creamy Parmesan Risotto* 19.00
- Homemade Desserts** 6.99 **Vanilla Bean Crème Brûlée** * **Bourbon Bread Pudding**
* **Banana or Blueberry Foster** **Ask to see our complete dessert menu!**

Station Square News

Every Tuesday– Take 20% off any bottle of wine from our extensive and award winning wine list

Wine Wednesday join us each Wednesday for 6 wines selected and offered at a discounted price by the glass or by the bottle

Live Music Every Thursday

August 11– Leather & Lace August 18 Nick Adduci August 25 Leather & Lace

Two Great Events

Local Wine maker dinner featuring the wines of Leone DeCesare \$60.00 of Warren, Ohio– August 25th This event is always very well attended so make your reservation now 6:30pm 5 wines 4 course meal

1) *Prosciutto di Parma & Local Cantaloupe with mini Caprese*

2) *Fresh Jumbo Prawns pan seared alla Mugnaia– Capers, tri-color tomatoes, garlic, in a Sauvignon Blanc sauce*

3) *Arborio Risotto alla Certosina with grilled organic chicken-*

Creamy risotto with pink sauce mantecotta with mascarpone cheese peas and grilled chicken

4) *Mini Sicilian Style Prime Rib Beef Bracirole stuffed with prosciutto, salami, smoked provolone cheese, roasted red peppers, hot peppers and garlic*

Thursday September 15th 6:30pm Discover Angel's Envy Distillery

Angel's envy bourbon & Rye Complimentary cigar & 4 course meal \$75.00

3 options: Angel's envy bourbon straight Angel's envy bourbon Manhattan Angel's envy old fashioned

And the very hard-to-find exclusive angel's envy rye– 2 oz

1) Locally grown 3-color heirloom tomato Caprese topped with homemade pesto

2) Italian egg noodle Garganelli alla Matriciana topped with shaved pecorino cheese

3) 100% organic locally grown at manna farms filet mignon tips Diavolo with Portobello mushrooms, hot peppers in a cabernet wine sauce over horseradish mashed red skin potatoes

4) Homemade Lavazza espresso crème brûlée