

SEPTEMBER SPECIALS

Appetizers

Roman Style Braised Artichoke Bottoms

in Gavi garlic lemon broth,
topped with Italian sausage crumb - 15.99

La Fiera Pinot Grigio

Baked Organic Sun-Ripened Mission Figs

topped with imported Gorgonzola,
homemade honey-balsamic glaze, served with crusty bread - 14.99

Tortoise Creek Pinot Noir



Salad

Bistro Duck Salad

crispy Maple Leaf Farms duck breast, organic baby arugula,
red grapes, shaved fennel, pears + crumbled chèvre,
drizzled with a warm duck fat (liquid gold) balsamic vinaigrette - \$21.99

Quilt Cabernet

Entrées

Short Rib Pasta

braised short rib tossed with pappardelle in French onion sauce,
showered with imported pecorino - \$26.99

Tiamo Chianti

Veal Milanese

pounded veal cutlet sautéed in a sage fresh breadcrumb,
topped with organic arugula + lemon, served with spaghetti marinara - 28.99

La Fiera Montepulciano



COCKTAIL & BAR SELECTIONS

THE NUTTY MONKEY

Skrewball Peanut Butter Whiskey • Banana Liqueur • Baileys Irish Cream

CARAMEL APPLE~TINI

Smirnoff Kissed Caramel Vodka • Apple Pucker • Lemon Juice • Caramel Drizzle

AUTUMN MULE

Tito's Vodka • Orange Juice • Lime Juice • Grenadine • Ginger Beer

THE GOLDEN HOUR

Tanqueray Gin • Sparkling Cider • Fresh Lemon Juice • Agave

CRANBERRY APPLE SPRITZ (MOCKTAIL)

Sparkling Apple Cider • Cranberry Juice • Lemon Juice



BEER

ON TAP

Stella
Peroni
Great Lakes Dortmunder
Thirsty Dog Seasonal

CANS

Jackie O's Who Cooks For You
Jackie O's Mystic Mama IPA
BrewDog Elvis Juice
BrewDog Hazy Jane
Guinness
Fat Head's Bumble Berry
Rhinegeist Truth

BOTTLES

Miller Lite
Coors Light
Budweiser
Menabrea Bionda
Michelob Ultra
Sam Adams
Corona
Heineken
Yuengling
Bud Light
Angry Orchard

NON-ALCOHOLIC

Heineken 0.0
Michelob Ultra Zero
Athletic Brewing Co. Run Wild IPA

