



Tuesday, February 19, 2019

Italian wedding soup...6

Shrimp and Crabmeat Chowder...8

FLAT BREAD: Bolognese sauce, mushrooms, spinach and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken sautéed with leeks, heart of palm and plum tomatoes in a light gorgonzola cheese cream sauce tossed with risotto...25

ENTRÉES:

Pan roasted Filet Mignon with caramelized onions and Barolo reduction, gorgonzola mashed potatoes and green beans...30

Pan roasted Swordfish with a lemon saffron aioli, jasmine rice and broccoli...26

Mascarpone and Fig Ravioli sautéed with dried figs, prosciutto, roasted walnuts and a goat cheese sage cream sauce...21

Grilled Lamb Chops with an herb red wine reduction, roasted sweet potatoes and sugar snap peas...23

Seafood Paella: Shrimp, clams, chicken, chorizo, calamari, swordfish and mussels sautéed with onions and red pepper in a saffron tomato broth over rice...30

~ First Kiss~ Absolut Citron, St. Elder, lillet, fresh strawberry and lemon topped with Prosecco served in a champagne glass...13

Red Wine Feature

NERO D'AVOLA (SICILY)

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections, this wine displays fresh aromas of red and black berries. Well rounded with firm tannins, this Nero d'Avola entices the palate with jammy ripe fruit followed by a wave of black spices.

White Wine Feature

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.