

~GIFT CARDS AVAILABLE~



Saturday, December 22, 2018

SOUP: Italian Wedding...6

FLAT BREAD: Mushrooms, pepperoni, and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken sautéed with mushrooms, asparagus, and diced tomatoes in a parmesan cheese cream sauce tossed with risotto...24

ENTRÉES:

Swordfish Piccata: Pan seared swordfish with a lemon caper and artichoke white wine sauce, jasmine rice and asparagus...25

Wild Mushroom Ravioli sautéed with roasted red peppers, spinach, plum tomatoes, and caramelized onions in a light goat cheese cream sauce...19

Seafood Paella: Sautéed shrimp, sausage, chicken, scallops, mussels, clams, onions and peppers in a saffron broth over rice...30

Grilled Lamb Chop with shallot demi glaze, mashed potatoes and julienne vegetables...28

~ Strawberry Lemon Drop Martini ~ Vodka, strawberry puree, limoncello and fresh lemon juice...12~

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.