

~GIFT CARDS AVAILABLE~



Sunday, February 10, 2019

SOUP: Pasta Fagioli...6

FLAT BREAD: Pepperoni, mushrooms, artichokes, marinara and mozzarella cheese...9

RISOTTO OF THE DAY:

Sea Scallops sautéed with diced tomatoes, heart of palm and spinach in a saffron cream sauce tossed with risotto...27

ENTRÉES:

Beef Tournedos: Filet Mignon sautéed with wild mushrooms in a red wine reduction, gorgonzola mashed potatoes and broccoli...30

Pan seared Rainbow Trout Fillet and Shrimp with a caper, olive, artichoke and basil tomato sauce, angel hair pasta and spinach...24

Grilled Marinated Rosemary Lamb Chops with a shallot red wine demi glaze, garlic mashed potatoes and sugar snap peas...25

Eggplant encrusted with herb and panko breadcrumbs topped with marinara sauce, fresh mozzarella and shaved parmesan cheese, over linguine marinara...20

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

~ Apple old fashioned ~ 4 Roses Bourbon, fresh lemon juice and apple brandy with a lemon peel served on the rocks...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.