



Saturday, June 24, 2017

**SOUP:**

Mushroom Bisque...5

**FLAT BREAD:** Garlic sausage, pepperoni, marinara sauce, spinach, caramelized onions, and mozzarella cheese...9

**APPETIZER SPECIAL:** Baked spinach and garlic Cannelloni over marinara sauce...9

**RISOTTO OF THE DAY:**

Sautéed Scallops and PEI Mussels with diced tomatoes and leeks in a light saffron parmesan cream sauce tossed with Risotto...26

**ENTRÉES:**

Pan seared Duck Breast with golden raisin chutney and red wine reduction, jasmine rice and roasted cauliflower...24

Beef and Veal Tortellaci sautéed wild mushroom and Bolognese tomato ragout...22

Pan Seared Cod Fillet with tomatoes, capers and olive sauce, served with sautéed spinach over angel hair pasta...24

Pan seared Lamb Top Sirloin with caramelized onions and shiitake mushroom red wine sauce, garlic mashed potatoes and sugar snap peas...24

**TRY A DELICIOUS GLASS OF CALIFORNIA ROSE!!!**

**SUMMER SOLSTICE:** Agavales gold tequila, fresh berry puree, fresh lime and ruby red grapefruit juice served shaken and on the rocks...11

**Red Wine Feature**

**2015 NERO D'AVOLA  
ITALY**

**\$36 Bottle / \$9 Glass**

A deep ruby red wine with violet reflections in the glass. 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**

**2016 EXCELSIOR SAUVIGNON BLANC**

**\$36 Bottle / \$9 Glass**

Pungent aromas and flavors of lime blossom, gooseberry and a positive herbaceous finish. Supple and vibrant, showing a distinct limestone lift and subtle complexity. Firm acids extend the finish.