

~GIFT CARDS AVAILABLE~



Monday, January 21, 2019

**SOUP:** Chicken, vegetable pasta soup...6

**FLAT BREAD:** Bolognese sauce, caramelized onions, arugula and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Sea Scallops sautéed with diced tomatoes, heart of palm and peas in a light saffron cream sauce, tossed with risotto...26

**ENTRÉES:**

Pan seared herb and panko bread crumb encrusted Sole Fillet with Puttanesca sauce, angel hair pasta and broccoli...22

Grilled Marinated Rack of Lamb with a red wine demi-glaze, herb couscous and green beans...27

Braised Beef Ravioli tossed with caramelized onions and bolognese mushroom ragout...20

Seafood Paella: Shrimp, mussels, clams, scallops, calamari, salmon, chicken and chorizo sautéed with onions and peppers in a mild spice saffron broth over rice...30

**Eggplant Parmesan:** Eggplant encrusted with herb and panko bread crumbs, topped with marinara, mozzarella and parmesan cheese, over linguine marinara...20

~ **Aperol Bourbon Fizz** ~ Makers bourbon, Aperol, soda water and fresh lemon juice served on the rocks...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.