



Wednesday, April 25, 2018

**SOUP:**

Chicken Vegetable Tortellini soup...6

**MANICOTTI:** Four cheese manicotti served over spinach, marinara sauce, mozzarella cheese and baked...8

**FLAT BREAD:** Pepperoni, broccoli, caramelized onions and marinara sauce, topped with mozzarella cheese...9

**RISOTTO OF THE DAY:**

Risotto Ala Bolognese: Risotto tossed with a sauce of veal, beef, pork and garlic sausage topped with mozzarella and parmesan cheese and baked...24

**ENTRÉES:**

Grilled Swordfish with soy ginger sauce, jasmine rice and sautéed spinach...24

Grilled Marinated Rack of Lamb with a fresh herb red wine reduction, gorgonzola mashed potatoes and sautéed broccoli...29

Pumpkin Tortelloni sautéed with diced sweet potatoes, caramelized onions, sundried tomatoes and peas in a roasted garlic sage cream sauce...20

Lamb Leg: Stuffed Leg of Lamb with sundried tomatoes, spinach and wild mushrooms topped with natural pan sauce, garlic mashed potatoes and sugar snap peas...25

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

~~Ginger Peach Sangria~ Rose wine, fresh peach puree, brandy and fresh juices topped with ginger beer served on the rocks...13

**Red Wine Feature**

**NERO D'AVOLA**

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections in a 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**

**BEYRA (PORTUGAL)**

\$36 Bottle / \$9 Glass

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. Excellent as an aperitif, with appetizers, grilled fish and shellfish and to share with friends.