



Wednesday, July 11, 2018

SOUP:

Gazpacho soup...6 (Cold)

FLAT BREAD: Grilled chicken, artichoke hearts, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken and Mussels sautéed with artichokes, diced plum tomatoes and peas in a light saffron cream sauce tossed with risotto...25

ENTRÉES:

Pan seared Cod Fillet with olives, cherry tomatoes and capers in a lemon white wine sauce, jasmine rice and sautéed collard greens...23

Pumpkin Tortelloni sautéed with caramelized onions, spinach and plum tomatoes in a sherry wine garlic herb cream sauce...20

Grilled Flank Steak with a red wine shallot sauce, mashed sweet potatoes and sautéed spaghetti squash...24

Pan seared Duck Breast with dried blueberries red wine sauce, sweet mashed potatoes and green beans...23

Enjoy a Spiked Seltzer, Cranberry OR Grapefruit flavor...6.50

Red Wine Feature

NERO D'AVOLA
Sicily

\$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

DIAMANTE RIOJA
SPAIN

\$36 Bottle / \$9 Glass

Pale yellow color with golden hues, it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate.

This wine pairs well with seafood and pasta dishes.