



Wednesday, August 08, 2018

SOUP:

Gazpacho...6

FLAT BREAD: Garlic sausage, leeks, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Sea Scallops sautéed with leeks, diced plum tomatoes and yellow peppers in a light saffron cream sauce tossed with risotto...26

ENTRÉES:

Pan seared herb and panko encrusted Sole Fillet with roasted red pepper coulis, jasmine rice, sautéed tomatoes and baby bok choy...22

Roasted vegetable Ravioli sautéed with caramelized onions, roma tomatoes and broccoli in light parmesan cheese cream sauce...19

Pan roasted Swordfish with Puttanesca sauce over angel hair pasta and spinach...25

Grilled Domestic Rack of Lamb with red wine shallot reduction, garlic mashed potatoes and grilled vegetables...27

Seafood Paella: Shrimp, Clams, Mussels, Salmon, Chorizo, Chicken and Scallops sautéed with onions and peppers in a saffron broth serve over rice...30

~Paloma~ Mezcal Tequila with agave, lime juice and grapefruit juice topped with soda water...11

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.