



**Sunday, June 24, 2018**

**SOUP:**

Lentil and Mushroom soup...**6**

**FLAT BREAD:** Bolognese sauce, wild mushrooms, spinach and mozzarella cheese...**9**

**RISOTTO OF THE DAY:**

Chicken Marsala Risotto: Chicken Tenders sautéed with wild mushrooms, tomatoes and basil in a Marsala wine sauce tossed with risotto...**25**

**ENTRÉES:**

Swordfish Piccata: Swordfish sautéed with a caper, artichoke and lemon juice white wine sauce, jasmine rice and sautéed green beans...**25**

Grilled 20oz Veal Chop with a red wine veal reduction, garlic mashed potatoes and grilled vegetables...**30**

Porcini mushroom Ravioli sautéed with fresh mushrooms, sundried tomatoes and peas in a sherry wine garlic cream sauce...**20**

Paella Valenciana: Shrimp, mussels, clams, chorizo, chicken, calamari and scallops sautéed with onions and peppers in a saffron broth over rice...**30**

Tournedos: Filet Mignon with a red wine shallot reduction, garlic mashed potatoes and green beans...**30**

**Empress Gin Martini: Empress Gin, Cointreau, Lillet and lemon juice served up...13**

**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.