



Sunday, January 22, 2017

SOUP: Lentil and vegetable...5

APPETIZER SPECIAL:

ARANCINI: Arborio rice, fresh mozzarella cheese, Bolognese sauce, parmesan cheese, spinach and roasted red peppers, served with our homemade marinara sauce...9

FLAT BREAD:

Grilled Chicken, mushrooms, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

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

ENTRÉES:

Pan seared Tilefish fillet with lemon juice, fresh herbs, capers and white wine sauce, jasmine rice and green beans...25

Braised semi boneless Half Duck with a dried blueberry port wine sauce, jasmine rice and garlic broccoli...24

Grilled marinated Lamb tips with a shallot red wine demi-glaze, garlic mashed potatoes and grilled vegetables...24

Roasted Vegetable Ravioli sautéed with diced tomatoes, roasted butternut squash and spinach with a light gorgonzola herb cream sauce...19

House made bread pudding served warm with ice-cream!

4 Roses Bourbon and Grahams 10 year port served with our house made sour mix, served on the rocks...12

Red Wine Feature

**2015 NERO D'AVOLA
ITALY**

\$36 Bottle / \$9 Glass

A deep ruby red wine with violet reflections in the 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

2015 EXCELSIOR / SAUVIGNON BLANC

\$36 Bottle / \$9 Glass

An inviting bouquet of passion fruit, lime and leads to layers of citrus, gooseberry and herbs on the palate. An invigorating acidity and long fruity balance of ripe fig fruity finish.