



Monday, May 20, 2019

SOUP: Chicken and Vegetable soup...6

FLAT BREAD: Garlic sausage, caramelized onions, mushrooms, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Sea Scallops sautéed with heart of palm, leeks and diced roma tomatoes in a saffron cream sauce tossed with risotto...27

ENTRÉES:

Swordfish La Puttanesca: Pan Sautéed Swordfish with olives, anchovies, capers and artichokes with light tomato sauce, spinach and jasmine rice...26

Fig and Mascarpone Ravioli sautéed with caramelized onions, roasted sweet potatoes, dried plums and sundried tomatoes in light parmesan cheese basil cream sauce...20

Roasted Semi Boneless Half Duck with dried plum reduction, garlic mashed potatoes and sautéed zucchini rings...25

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

~Elderflower Refresher ~ Muddled cucumber and mint with Vodka, Elder Flower, splash of lime juice, topped with soda water...11

Red Wine Feature

HAYES RANCH MERLOT (CALIFORNIA)

\$36 Bottle / \$9 Glass

Smooth and richly flavored with notes of black cherries, spices and mocha with an elegant finish.

White Wine Feature

**SANTA RIITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow in color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.