



Wednesday, December 07, 2016

SOUP:

Wild Mushroom Bisque...6

APPETIZER SPECIAL:

ARANCINI: Arborio rice, goat cheese, parmesan cheese, spinach and roasted red peppers, served with our house made marinara sauce...9

CLAMS: Little neck clams tossed with chorizo and tomato garlic in a tequila sauce served with grilled focaccia...13

FLAT BREAD:

Pepperoni, spinach, red onions, tomato sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled chicken and garlic sausage sautéed with broccoli and tomatoes in a light gorgonzola cream sauce tossed with risotto...24

ENTRÉES:

Braised beef Ravioli tossed with baby spinach and a Bolognese ragout...20

Pan seared yellow fin Tuna with soy vinaigrette, jasmine rice and green beans...22

Pan seared maple leaf Duck Breast with a red wine and shallot reduction, roasted sweet potatoes and sugar snap peas...23

Grilled rack of lamb topped with fresh herb demi-glaze, garlic mashed potatoes and grilled vegetables...27

FALL BOURBON SOUR:

4 roses bourbon, grahams 10 year port, house made sour mix, shaken and served on the rocks...11

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 GRIS BLANC / ROSE
SOUTH OF FRANCE**

\$40 Bottle / \$10 Glass

A pure, crystal clear unique rose from the south of France. Characterized by its pale, almost crystalline color, Gris Blanc is elegant, fruity and dry. The exceptional freshness of the wine makes it an ideal partner for seafood, salads and grilled meats.