



Sunday, June 18, 2017

SOUP:

Mushroom Bisque...6

FLAT BREAD: Marinara sauce, spinach, corn, caramelized onions and mozzarella cheese...9

APPETIZER SPECIAL: Steamed Clams with tomatoes and artichoke hearts in a white wine butter sauce...12

RISOTTO OF THE DAY:

Grilled Chicken and Shrimp with diced tomatoes, fresh basil, peas and a parmesan cream sauce tossed with Risotto...24

ENTRÉES:

Roasted Maple ½ Duck with garlic mashed potatoes, asparagus finished with a brandy and red wine demi glaze...26

Porcini mushroom Ravioli with grilled chicken, tomatoes, caramelized onions, artichoke hearts and spinach in garlic cream sauce...21

Pan seared Striped Bass topped with artichoke puree, jasmine rice and sautéed spinach finished with a red pepper sauce...25

Seafood Paella: Sautéed Scallops, Shrimp, Clams, Mussels, Chicken and Chorizo tossed with saffron rice...30

TRY A DELICIOUS GLASS OF CALIFORNIA ROSE!!!

~HAPPY FATHERS DAY TO ALL THE DADS!!~

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

SOLIMAR / PORTUGAL

\$36 Bottle / \$9 Glass

With a delicate citrus and melon aroma. A soft textured palate with well-balanced acidity and a crisp finish, to be enjoyed with fish, chicken, light pasta or on its own.