



Tuesday, March 20, 2018

SOUP:

Chicken noodle soup...6

APPETIZER SPECIAL: Four cheese manicotti served with spinach and caramelized onions, topped with mozzarella cheese and baked...8

FLAT BREAD: Pepperoni, roasted red pepper, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Risotto tossed with Guinness Beef Stew topped with parmesan cheese and baked to finish...25

ENTRÉES:

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

Pan seared Haddock Fillet with capers, artichokes and fresh lemon juice in a white wine sauce, jasmine rice and sugar snap peas...22

Filet Mignon sautéed with a mushroom red wine reduction, garlic mashed potatoes and asparagus...30

Roasted garlic and spinach Ravioli sautéed with fresh spinach, sundried tomatoes and caramelized onions in a light gorgonzola cheese sauce...19

Empress Gin, Campari and tonic served on the rocks...12

Red Wine Feature

**NERO D'AVOLA
ITALY**

\$36 Bottle / \$9 Glass

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

BEYRA (PORTUGAL)

\$36 Bottle / \$9 Glass

Mineral and citrus fruitiness, grapefruit, hints of nettle and white flowers, very fresh and light on the palate, revealing the altitude of the vineyards. Excellent as an aperitif, with appetizers, grilled fish and shellfish and to share with friends.