

~GIFT CARDS AVAILABLE~



Thursday, December 13, 2018

SOUP: Turkey sausage, kale and sweet potatoes...**6**

FLAT BREAD: Bolognese sauce, mushrooms, artichokes and mozzarella cheese...**9**

RISOTTO OF THE DAY:

Lobster Meat sautéed with leeks, spinach and heart of palm in a light tomato gorgonzola cheese cream sauce tossed with risotto...**27**

ENTRÉES:

Fish Trio: Pan seared Tilapia, Shrimp and Scallops with a Puttanesca sauce, jasmine rice and spinach...**23**

Grilled Herb Marinated Lamb Chops with a red wine reduction, roasted sweet potatoes and broccoli...**24**

Pork Marsala: Pork Medallions sautéed with mushrooms and sundried tomatoes in a Marsala wine shallot sauce, mashed potatoes and wax beans...**20**

Spinach and garlic Ravioli sautéed with roasted diced eggplant, plum tomatoes and caramelized onions in a light goat cheese cream sauce...**19**

Eggplant Parmesan: Eggplant encrusted with parmesan cheese, herb and panko breadcrumb topped with our house-made marinara sauce, fresh mozzarella and shaved parmesan cheese, over linguine marinara...**20**

~ **Strawberry Lemon Drop Martini ~ Vodka, strawberry puree, limoncello and fresh lemon juice...12~**

Red Wine Feature

NERO D'AVOLA (SICILY)

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections, 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

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

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