



Friday, February 23, 2018

SOUP:

Pasta Fagioli...6

FLAT BREAD: Grilled chicken, mushrooms, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled chicken sautéed with leeks, heart of palm and diced plum tomatoes in a light parmesan cream sauce tossed with risotto...24

ENTRÉES:

Braised Short Ribs in a red wine tomato sauce, garlic mashed potatoes and asparagus...28

Fig and Mascarpone cheese Ravioli sautéed with prosciutto and grape tomatoes in a basil alfredo sauce...21

Swordfish Piccata: Pan seared Swordfish with capers, artichokes and lemon juice in a white wine garlic sauce, jasmine rice and broccoli...26

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

Pan seared Maple Leaf Duck breast with dried plum red wine reduction, roasted sweet potatoes and sugar snap peas...25

The Weekend...Agavales tequila, melon, coconut water, house sour...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.