



**Saturday, November 18, 2017**

**SOUP:**

Pasta Fagioli...6

**APPETIZER SPECIAL:** Sautéed clams with chorizo, diced plum tomatoes and garlic white wine sauce...12

**FLAT BREAD:** Bolognese sauce, spinach, caramelized onions and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Lobster meat sautéed with yellow peppers, heart of palm and diced tomatoes in a light parmesan cheese cream sauce tossed with risotto...27

**ENTRÉES:**

Filet Mignon: Pan seared Filet Mignon with caramelized onions and sundried tomato red wine sauce, roasted sweet potatoes and green beans...30

Pan seared Duck Breast with a dried plum wine sauce, garlic mashed potatoes and julienne vegetables...23

Braised Beef Ravioli sautéed with mushrooms, roasted butternut squash and Bolognese ragout...20

Pan seared Mahi-Mahi with grape tomato and shrimp white wine garlic sauce, jasmine rice and spinach...25

Pork Medallions sautéed with mushrooms and cherry tomatoes in a marsala wine sauce, served with vegetable ravioli and broccoli...23

**Ima-GIN-e This...Empress 1908 small batch gin, St. elder, fresh lemon and grapefruit served chilled and garnished with basil...13**

**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**

**2016 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.