



Sunday, May 27, 2018

SOUP:

Italian Wedding...**6**

FLAT BREAD: Caramelized onions, spinach and Bolognese sauce topped with mozzarella cheese...**9**

RISOTTO OF THE DAY:

Grilled Chicken sautéed with plum tomatoes, mushrooms and peas in a light parmesan scallion cream sauce tossed with risotto...**25**

ENTRÉES:

Pan seared Halibut in a Puttanesca sauce, jasmine rice and broccoli...**25**

Porcini Ravioli sautéed with caramelized onions, mushrooms, plum tomatoes in a light herb goat cheese cream sauce...**19**

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

~**Kentucky Peach**~ Larceny bourbon, fresh peach puree, lemon, served over shaved ice...**13**

Red Wine Feature

NERO D'AVOLA

Sicily

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections in a 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

HARBOR TOWN (Sauvignon Blanc)

New Zealand

\$36 Bottle / \$9 Glass

Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruits: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.