



Monday, March 12, 2018

SOUP:

Chicken noodle soup...6

FLAT BREAD: Bolognese sauce, pepperoni, spinach, and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken sautéed with julienne sugar snap peas, artichoke hearts and diced plum tomatoes in a light saffron cream sauce tossed with risotto...24

ENTRÉES:

Italian-style slow roasted Baby Back Ribs with homemade bbq sauce, coleslaw and roasted sweet potatoes...23

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

Pumpkin stuffed Tortelloni sautéed with peas, sundried tomatoes and artichoke hearts in an Alfredo sauce...21

Pan seared Rainbow Trout with lemon caper butter sauce, jasmine rice and sugar snap peas...22

Drink special: Patron silver, fresh peach, lime and a splash of pomegranate...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.