



Friday, January 12, 2018

SOUP:

Mushroom and Lentil soup...6

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

RISOTTO OF THE DAY:

Lobster meat sautéed with artichokes, roma tomatoes and leeks in a light saffron cream sauce tossed with risotto...27

ENTRÉES:

Sea food Paella: Sautéed shrimp, scallops, mahi-mahi, mussels, clams, chicken and chorizo with onions and peppers in a saffron broth over rice...30

Beef Braciola served with a braised red wine tomato sauce, garlic mashed potatoes and green beans...28

Veal and Beef Tortellacci sautéed with wild mushrooms, caramelized onions and tomato Bolognese ragout...21

Cod Stew: Sautéed Cod with shrimp, tomatoes, olives, leeks and yellow peppers in a tomato broth served over linguine...24

Sinatra: Duck confit sautéed with wild mushrooms, sundried tomatoes and peas in a parmesan cream sauce tossed with penne pasta...23

Meltdown....Ketel One, Maison Rouge cognac, fresh berry puree, house sour... served shaken and on the rocks...12

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.