



Wednesday, February 22, 2017

**SOUP**

Lentil and vegetables soup...6

**FLAT BREAD:**

Grilled chicken, artichokes, spinach, marinara sauce and mozzarella cheese...9

**ARANCINI:** Arborio rice, fresh mozzarella cheese, Bolognese sauce, parmesan cheese, spinach and roasted red peppers, served with our house made marinara sauce...9

**RISOTTO OF THE DAY:**

Grilled chicken sautéed with diced tomatoes, heart of palm and roasted butternut squash in a light parmesan saffron cream sauce tossed with risotto...24

**ENTRÉES:**

Pan seared Cod fillet with olives, artichoke, capers and tomatoes in a garlic basil sauce, jasmine rice and baby Bok choy...23

Grilled Lamb two ways; Rack and Lamb Chop with a red wine rosemary sauce, garlic mashed potatoes and green beans...25

Porcini mushroom Ravioli sautéed with roasted red peppers, sugar snap peas and fresh wild mushrooms in a parmesan cheese tomato cream sauce...20

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

**Red Ginger...Strawberry infused vodka, Domaine Canton ginger liquor, fresh lemon juice and topped with ginger beer...11**

**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**

**2014 SIVAS SONOMA / SAUVIGNON**

**BLANC**

**\$36 Bottle / \$9 Glass**

The 2014 Sivas-Sonoma Sauvignon Blanc exhibits a wonderful floral aroma, picking up grapefruit and green apple scents as it warms up in the glass.