



Friday, July 21, 2017

SOUP:

Pasta Fagioli...5

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

APPETIZER SPECIAL: Caprese stuffed Portobello's: Fresh mozzarella, cherry tomatoes and basil drizzle with age balsamic...10

RISOTTO OF THE DAY:

Sea Scallops sautéed with artichoke hearts, plum tomatoes and peas in a light saffron cream sauce tossed with risotto...26

ENTRÉES:

Grilled Rack of Lamb with a rosemary red wine sauce, garlic mashed potatoes and broccoli...28

Pan seared Red Snapper Fillet with a tomato, caper and crabmeat sauce, broccoli and jasmine rice...25

Roasted red pepper and goat cheese Ravioli sautéed with caramelized onions, spinach and sundried tomatoes in a light basil goat cheese cream sauce...20

Grilled herb marinated Pork chop with Marsala BBQ sauce, garlic mashed potatoes and sugar snap peas...22

TRY A DELICIOUS GLASS OF CALIFORNIA ROSE!!!

Drink Special ~ Makers Mark, Mathilde Poire, Pomegranate juice and house made sour mix served shaken 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.