



**Thursday, October 18, 2018**

**SOUP:**

Pasta Fagioli...6

**FLAT BREAD:** Grilled chicken, caramelized onions, mushrooms, marinara sauce and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Sea Scallops sautéed with diced roma tomatoes, leeks and yellow peppers, saffron cream sauce tossed with risotto...27

**ENTRÉES:**

Swordfish Piccata: Swordfish sautéed with an artichoke, caper and lemon juice white wine garlic sauce, jasmine rice and sugar snap peas...24

Pork Marsala: Pork Loin Medallions sautéed with mushrooms and sundried tomatoes finished with a shallot Marsala wine sauce, garlic mashed potatoes and green beans...22

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

Roasted Vegetable Ravioli sautéed with peas, diced tomatoes, caramelized onions and spinach in a light goat cheese cream sauce...20

~Smoke in the hive~ Mezcal, fresh lemon juice, fresh lime juice, agave and dash of bitters served over crushed ice, garnished with a lemon zest...12

**Red Wine Feature**

**NERO D'AVOLA**

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

Deep ruby red wine with violet reflections, 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**

**DIAMANTE RIOJA  
SPAIN**

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

Pale yellow in color with golden hues, this wine has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate. Pairs well with seafood and pasta dishes.