



Tuesday, May 23, 2017

SOUP:

Italian Beef Stew...7

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

RISOTTO OF THE DAY:

Sea Scallops sautéed with hearts of palm, spinach, tomatoes and leeks, garlic cream sauce, tossed with risotto...26 **GF**

ENTRÉES:

Pan seared Mahi-Mahi Fillet with clams Puttanesca sauce, jasmine rice and broccoli...25

Roasted red pepper and goat cheese Ravioli sautéed with spinach, artichoke hearts and roma tomatoes in a sherry wine herb cream sauce...19

Short Ribs: Slow cooked Boneless Short Ribs with natural pan sauce, garlic mashed potatoes and mixed vegetables...25

TRY A DELICIOUS GLASS OF CALIFORNIA ROSE!!!

ABSOLUTELY...Absolut Vodka, fresh lime juice, St. Elder and cucumber mint limeade, served on the rocks...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

SOLIMAR / PORTUGAL

\$36 Bottle / \$9 Glass

With a delicate citrus and melon aroma. A soft textured palate with well-balanced acidity and a crisp finish, to be enjoyed with fish, chicken, light pasta or on its own.