



Wednesday, October 18, 2017

**SOUP:**

Pasta Fagioli...6 (V)

**APPETIZER:** Fresh artichoke steamed and stuffed with shrimp, mushrooms and tomatoes with a garlic lemon white wine sauce...11

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

**RISOTTO OF THE DAY:**

Sea scallops sautéed with yellow peppers, roma tomatoes and artichokes in a light saffron cream sauce tossed with risotto...26

**ENTRÉES:**

Grilled Swordfish with soy ginger sauce, jasmine rice, arugula and baby corn...25

Pumpkin and mascarpone cheese stuffed Ravioli sautéed with peas and plum tomatoes with an herb parmesan cream sauce...19

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

Pan seared Duck Breast with a dried cranberry red wine reduction, garlic mashed potatoes and spinach...23

Grilled Lamb Chops with rosemary red wine sauce, roasted sweet potatoes and green beans...24

**TRY OUR CALIFORNIA ROSE!**

**Ginger Beer Margarita: Agavales Tequila, fresh lime juice, ginger beer and habanero infused simple syrup 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**

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.