



Saturday, November 17, 2018

SOUP: Chicken, Vegetable and Orzo Pasta...**6**

FLAT BREAD: Prosciutto, mushrooms, caramelized onions, tomato sauce and mozzarella cheese...**9**

APPETIZER SPECIAL: Clams sautéed with chorizo and tomatoes in a white wine garlic sauce and grilled focaccia...**12**

RISOTTO OF THE DAY:

Grilled Chicken and garlic sausage sautéed with corn, asparagus and diced tomatoes in a parmesan cream sauce tossed with risotto...**25**

ENTRÉES:

Braised Short Ribs with braising reduction, garlic mashed potatoes and grilled asparagus...**27**

Swordfish Piccata: Swordfish sautéed with capers, artichokes and lemon white wine garlic sauce, jasmine rice and green beans...**25**

Roasted Semi Boneless Half Duck with a dried fig red wine sauce, garlic mashed potatoes and sugar snap peas...**25**

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

Spinach and Roasted Garlic Ravioli sautéed with diced sweet potatoes, plum tomatoes and fresh spinach in a light gorgonzola herb cream sauce...**20**

Red Wine Feature

NERO D'AVOLA (SICILY)

\$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

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.

~ Aspro de Porcini's ~ 4 Roses Bourbon, Disaronno, lemon, bitters and luxardo syrup **13...**~