



**Thursday, September 13, 2018**

**SOUP:**

16 bean, sausage and vegetable soup...5 (GF)

**FLAT BREAD:** Spinach, caramelized onions, bolognese sauce and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Grilled Chicken sautéed with artichokes, diced tomatoes and yellow peppers in a light saffron parmesan cream sauce tossed with risotto...24 (GF)

**ENTRÉES:**

Grilled marinated Lamb Tips with a red wine herb reduction, garlic mashed potatoes and broccoli...24

Seafood Cioppino: Sautéed scallops, mussels, shrimp, clams and calamari with tomatoes, onions, celery and red peppers in a saffron red crushed pepper broth over rice...30

Cod ala Puttanesca: Pan seared Cod Fillet with artichokes, capers, olives and anchovies finished with a light tomato sauce, jasmine rice and baby bok choy...23

Fig and Mascarpone Ravioli sautéed with dried figs, dried cranberries, caramelized onions and cherry tomatoes in a light goat cheese herb cream sauce...20 (V)

**~Aperol Spritzer~ Aperol, white wine topped with soda water and garnished with an orange slice...10**

**Red Wine Feature**

**HAYES RANCH MERLOT**

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

Smooth and richly flavored with notes of black cherries, spice and mocha with an elegant finish.

**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.