



Wednesday, January 17, 2018

SOUP:

Chicken and vegetables tortellini soup...6

FLAT BREAD: Grilled chicken, pepperoni, mushrooms, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Risotto Ala Bolognese: Risotto tossed with a sauce of veal, beef, pork and garlic sausage topped with mozzarella and parmesan cheese and baked...24

ENTRÉES:

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

Braised semi boneless half Duck with dried cranberries red wine sauce, garlic mashed potatoes and sugar snap peas...25

Spinach and garlic Ravioli sautéed with fresh spinach, grape tomatoes and artichoke hearts in a light feta cheese cream sauce...19

Sautéed Trout Fillet with shrimp, tomatoes, olives and capers in a tomato broth, served with jasmine rice and spinach...24

Gin Martini: Empress Gin, Cointreau, lillet and lemon juice...12

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.