



Wednesday, May 15, 2019

SOUP: Butternut Squash Bisque...6 (V)

FLAT BREAD: Pepperoni, caramelized onions, mushrooms, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Meatballs Risotto: Meatballs sautéed with garlic sausage, caramelized onions and bolognese sauce tossed with risotto...26

ENTRÉES:

Cod La Puttanesca: Pan sautéed Cod filet with olives, anchovies, capers, artichoke and dropped tomato sauce, spinach over angel hair pasta...25

Butternut Squash Ravioli tossed with grilled red onions, peas, roasted sweet potatoes and diced plum tomatoes in light parmesan cheese cream sauce...20

Pan Seared Halibut Fillet with orange basil sauce, jasmine rice and broccoli...27

Pan Seared Duck Breast with a fig Porto wine sauce, garlic mashed potatoes and green beans...25 (GF)

Grilled Rack of Lamb with Montepulciano wine au jus, scallion mashed potatoes and green beans...28 (GF)

~Drink Special ~ Stoli Orange, Peach Schnapps, Orange Juice, Sour mix and splash of soda water...11

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 RIITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

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