



Monday, November 13, 2017

SOUP:

Chicken vegetable noodle soup...6

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

RISOTTO OF THE DAY:

Sea Scallops sautéed with yellow peppers, plum tomatoes and artichokes in a saffron gorgonzola cheese cream sauce tossed with risotto...27

ENTRÉES:

Braised semi boneless maple leaf half Duck with rosemary demi- glaze, garlic mashed potatoes and baby carrots...25

Butternut squash and ricotta cheese Ravioli sautéed with spinach and diced tomatoes in a sherry wine garlic cream sauce...20

Grilled Porterhouse Steak with a mushroom red wine sauce, tomato basil risotto and baby carrots...30

Swordfish Piccata: Pan seared Swordfish with artichokes, capers and lemon juice in a garlic white wine sauce, angel hair pasta and spinach...25

TRY OUR CALIFORNIA ROSE!

Just peachy...Tito's vodka, fresh lemon, peach puree, topped with ginger beer and served in a copper mug...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.