



Monday, February 12, 2018

SOUP:

Vegetable Minestrone...5 (V)

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

RISOTTO OF THE DAY:

Grilled Chicken sautéed with peas, yellow peppers and diced plum tomatoes in a light parmesan cream sauce tossed with risotto...24

ENTRÉES:

Tournedos: Pan seared Filet Mignon with wild mushrooms and sundried tomatoes in a red wine sauce, gorgonzola mashed potatoes and julienne vegetables...30

Pan seared herb and bread crumb encrusted Sole Fillet with roasted pepper coulis, jasmine rice and sugar snap peas...24

Spinach and roasted garlic Ravioli sautéed with fresh spinach, diced plum tomatoes and caramelized onions in a light gorgonzola cream sauce...19

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

Drink special: Agavales tequila, pomegranate, berry puree and fresh lemon served on the rocks...12

Red Wine Feature

**NERO D'AVOLA
ITALY**

\$36 Bottle / \$9 Glass

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

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.