



Tuesday, October 09, 2018

SOUP:

Pasta Fagioli...6

FLAT BREAD: Pepperoni, spinach, olives, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Sea Scallops and shrimp sautéed with yellow peppers, julienne snap peas and roma tomatoes in a scallion saffron cream sauce, tossed with risotto...26 (GF)

ENTRÉES:

Swordfish Piccata: Swordfish sautéed with artichokes, capers and lemon juice in a white wine garlic sauce, jasmine rice and sugar snap peas...24

Pan seared Duck Breast with a dried fig red wine sauce, garlic mashed potatoes and zucchini rings...24

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

Beef and Veal Tortellacci sautéed with peas, roasted red peppers and spinach in a meat tomato cream sauce...20

~Strawberry Margarita ~ Patron Tequila, Strawberry puree and fresh juices...12

Red Wine Feature

NERO D'AVOLA

\$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

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.