



Monday, April 15, 2019

SOUP: Lentil and Vegetables...6 (V)

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

SPECIAL APP: Clams with Chorizo and diced tomatoes in a garlic white wine sauce, with grilled focaccia...13

RISOTTO OF THE DAY:

Grilled Chicken sautéed with edamame beans, roma tomatoes and artichoke hearts in a light gorgonzola cheese cream sauce, tossed with risotto...25

ENTRÉES:

Grilled 16oz Ribeye Steak with caramelized onion red wine demi-glaze, garlic mashed potatoes and green beans...30

Cod Fillet sautéed with crab meat, capers, olives, artichokes and a lemon juice white wine sauce, jasmine rice and sugar snap peas...25

Pumpkin Tortelloni with roasted sweet potatoes, sundried tomatoes and julienne sugar snap peas in a light gorgonzola cheese cream sauce...21

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

~ DRINK SPECIAL ~Gin, Elder Flower liquor, splash of lemon juice and topped with prosecco...12 ~

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

MURRIETA'S WELL (ROSE)

\$36 Bottle / \$9 Glass

This wine displays a vibrant peach color with aromas of wild strawberries, gardenias and white nectarine. On the palate, bright acidity and flavors of fresh stone fruit and berries are highlighted in this well-balanced, opulent wine.