



**Tuesday, May 22, 2018**

**SOUP:**

**Chicken Tortellini and vegetables...6**

**FLAT BREAD:** Pepperoni, caramelized onions, sundried tomatoes and marinara sauce topped with mozzarella cheese...9

**RISOTTO OF THE DAY:**

**Lobster Meat sautéed with plum tomatoes, artichokes and peas in a light parmesan scallion cream sauce tossed with risotto...27**

**ENTRÉES:**

**Swordfish a la Siciliana:** Pan sautéed Swordfish with dried cranberry, pinenut, caper, cherry tomato, green olive and grilled onions in a white wine sauce, jasmine rice and garlic Brussels sprouts...25

**Fig and ricotta cheese stuffed Ravioli sautéed with caramelized onions, julienne prosciutto and plum tomatoes in a light herb goat cheese cream sauce...19**

**Grilled Pork chop with a shallot red wine sauce, garlic mashed potatoes and julienne vegetables...22**

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

**Home-made apple pie served warm with ice-cream...10**

**~~Drink special~~Jameson, peach schnapps and sour mix martini served on the rocks...12**

**Red Wine Feature**

**NERO D'AVOLA**  
Sicily

**\$36 Bottle / \$9 Glass**

Deep ruby red wine with violet reflections in a 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**

**HARBOR TOWN (Sauvignon Blanc)**  
New Zealand

**\$36 Bottle / \$9 Glass**

Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruits: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.