



Wednesday, December 06, 2017

SOUP:

Chicken vegetable...6

FLAT BREAD: Marinara sauce, sausage, pepperoni and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled Chicken sautéed with hearts of palm, spinach and tomatoes in a parmesan cheese cream sauce tossed with risotto...24

ENTRÉES:

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

Porcini Mushroom Ravioli sautéed with wild mushrooms, spinach and sundried tomatoes in a parmesan cheese basil cream sauce...20

Grilled Swordfish with a soy ginger sauce, jasmine rice and green beans...25

Grilled Pork Chop with a shallot demi glaze, garlic mashed potatoes and roasted cauliflower...24

Empress Gin with lemon juice, Mathilde Poire and soda water served on the rocks...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.