



Sunday, August 19, 2018

SOUP:

16 Bean with vegetables...6 (V)

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

RISOTTO OF THE DAY:

Scallops and Mussels sautéed with leeks, diced plum tomatoes and heart of palm in a light saffron cream sauce tossed with risotto...27

ENTRÉES:

Shrimp and Scallop Ravioli sautéed with caramelized onions, roasted sweet potatoes and peas in light parmesan cheese cream sauce...20

Grilled Swordfish with corn tomato salsa, jasmine rice and broccoli...24

Roasted Semi Boneless Half Duck with a dried fig red wine reduction, garlic mashed potatoes and sugar snap peas...24

Grilled Veal Chop with a shallot red wine sauce, garlic mashed potatoes and grilled vegetables...29

Eggplant Parmesan: Eggplant encrusted with herb and panko breadcrumbs, parmesan cheese, topped with fresh mozzarella and marinara sauce, served over linguine...20

~Cucumber Gimlet~ Titos Vodka, fresh lime juice, cucumber and topped with lemonade, basil garnish to finish...11

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

DIAMANTE RIOJA
SPAIN

\$36 Bottle / \$9 Glass

Pale yellow color with golden hues, it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit, velvety and smooth on the palate.

This wine pairs well with seafood and pasta dishes.