



Tuesday, June 12, 2018

SOUP:

Chicken noodle soup...6

FLAT BREAD: Pepperoni, artichokes, black olives, tomato sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Shrimp and Mussels sautéed with yellow peppers, dice plum tomatoes and arugula in a light saffron cream sauce tossed with risotto...25

ENTRÉES:

Pan seared Swordfish with garlic, artichokes, capers, lemon juice and white wine sauce, jasmine rice and sautéed sugar snap peas...25

Pan seared Duck Breast with a fig red wine reduction, pea tomato risotto and broccoli...23

Braised Beef Ravioli sautéed with sundried tomatoes, wild mushroom ragout and spinach...20

Grilled Pork Chop with a dried plum red wine sauce, garlic mashed potatoes and julienne vegetables...21

~~Drink special~~ Strawberry vodka, banana liqueur, strawberry puree, lemon juice with a splash of soda water...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.