



Saturday, August 12, 2017

SOUP:

Chicken, vegetable, tortellini soup...6

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

RISOTTO OF THE DAY:

Pan seared Sea Scallops with cherry tomatoes, artichokes and peas in a light saffron cream sauce tossed with risotto...26

ENTRÉES:

Pan seared Filet Mignon with a shiitake mushroom red wine reduction, garlic mashed potatoes and baby carrots...30

Pumpkin Tortelloni sautéed with sugar snap peas, plum tomatoes and caramelized onions in a light parmesan cream sauce...20

Pan sautéed Cod Fillet with a basil, tomato, caper, olive sauce, jasmine rice and garlic broccoli...23

Grilled Veal chop with a red wine shallot reduction, garlic mashed potatoes and baby carrots...28

TRY OUR CALIFORNIA ROSE!!!

**PORCINIS SANGRIA!!! Red, White or Rose wine, fresh berry puree, fresh juices and Titos vodka...For One...10
For Two...18**

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.