



Thursday, September 21, 2017

SOUP:

Pasta Fagioli...6

APPETIZER SPECIAL: Pan fried Bolognese Arancini served with tomato sauce...9

FLAT BREAD: Pepperoni, red onions, spinach, marinara and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled chicken sautéed with yellow peppers, artichoke and plum tomatoes in a saffron parmesan cheese cream sauce tossed with risotto...24

ENTRÉES:

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

Pan seared Cod Fillet with Shrimp scampi sauce, broccoli and jasmine rice...23

Braised Beef stuffed Ravioli tossed with spinach and mushroom Bolognese ragout...20

Tournedos: Pan seared Filet Mignon topped with wild mushroom red wine sauce, basil tomato risotto, and grilled vegetables...29

TRY OUR CALIFORNIA ROSE!

Raspberry Lemonade...Stoli Raz, fresh lemon juice and cranberry pomegranate juice served shaken and on the rocks...10

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.