



Thursday, October 12, 2017

SOUP:

Italian wedding soup...6

CLAMS APPETIZER: Steamed Clams with chorizo and tomatoes in a white wine garlic sauce...12

FLAT BREAD: Pepperoni, mushrooms, spinach, marinara sauce and mozzarella cheese...9

RISOTTO OF THE DAY:

Grilled chicken sautéed with yellow peppers, artichokes and roma tomatoes in a light basil cream sauce tossed with risotto...24

ENTRÉES:

Filet Mignon Marsala: Pan sautéed Filet Mignon with wild mushrooms, shallots and marsala wine sauce, served with gorgonzola mashed potatoes and green beans...29

Pan roasted Cod Fillet with capers, artichokes, olives, cherry tomatoes and fresh lemon juice, jasmine rice and broccoli...23

Seafood stuffed Ravioli sautéed with mussels, caramelized onions, plum tomatoes and herb cream sauce...21

Grilled Rack of Lamb with a red wine sauce, garlic mashed potatoes and green beans...28

TRY OUR CALIFORNIA ROSE!

COOL BREEZE...Bombay Sapphire, St. Elder, ruby red grapefruit, lime and agave served shaken and 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.