



Thursday, November 08, 2018

SOUP:

Italian Wedding Soup...6

MANICOTTI: Manicotti stuffed with spinach, mushrooms, ricotta cheese and herbs, served with homemade marinara sauce...8 (V)

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

RISOTTO OF THE DAY:

Meatballs sautéed with spinach and tomato basil sauce, tossed with parmesan risotto...25

ENTRÉES:

Grilled 20oz Veal Chop sautéed with caramelized onions and Porcini balsamic glaze, mushroom risotto and baby brussel sprouts...29

Swordfish Piccata: Swordfish sautéed with a caper, artichoke, lemon juice and white wine garlic sauce, jasmine rice and broccoli...25

Grilled Lamb Chops with rosemary chianti sauce, garlic mashed potatoes and baby brussel sprouts...24

Wild mushroom Ravioli sautéed with fresh wild mushrooms, diced plum tomatoes and spinach in a light gorgonzola herb cream sauce...20

~ Drink Special~ **Vodka, crème de cassis, fresh lime juice and topped with ginger beer served on the rocks...11~**

Red Wine Feature

NERO D'AVOLA (SICILY)

\$36 Bottle / \$9 Glass

Deep ruby red wine with violet reflections, 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

**SANTA RITA (SAUVIGNON BLANC)
(CHILE)**

\$36 Bottle / \$9 Glass

Pale yellow color, crisp and youthful with concentrated aromas of citrus blossom and peach. Fruity and floral nuances underscore the taste.