

~GIFT CARDS AVAILABLE~



Saturday, January 19, 2019

SOUP: Chicken, vegetable pasta soup...6

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

RISOTTO OF THE DAY:

Lobster Meat sautéed with diced tomatoes, heart of palm and peas in a light saffron cream sauce, tossed with risotto...27

ENTRÉES:

Pan seared herb and panko bread crumb encrusted Sole Fillet with Puttanesca sauce, jasmine rice and broccoli...23

Grilled Marinated Rack of Lamb with red wine demi-glaze, herb couscous and green beans...27

Fig and mascarpone Ravioli sautéed with chopped spinach, prosciutto, dried figs and sage with a goat cheese cream sauce...20

Seafood Paella: Shrimp, mussels, clams, scallops, calamari, salmon, chicken and chorizo sautéed with onions and peppers in a mild spice saffron broth over rice...30

Eggplant Parmesan: Eggplant encrusted with herb and panko bread crumbs, topped with marinara, mozzarella and parmesan cheese, over linguine marinara...20

~ Aperol Bourbon Fizz ~ Makers bourbon, Aperol, soda water and fresh lemon juice served on the rocks...12

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.