



Sunday, July 16, 2017

**SOUP:**

Pasta Fagioli...5

**FLAT BREAD:** Pepperoni, garlic sausage, spinach, tomato sauce and mozzarella cheese...9

**RISOTTO OF THE DAY:**

Sea Scallops sautéed with heart of palm, spinach and roma tomatoes in a light parmesan cheese cream sauce tossed with risotto...26

**ENTRÉES:**

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

Pan seared Duck Breast with rosemary red wine sauce, garlic mashed potatoes and baby carrots...24

Pan sautéed Swordfish with a crabmeat tomato stew, spinach and served over angel hair pasta...25

Roasted Vegetable Stuffed Ravioli sautéed with spinach, artichokes and grape tomatoes, tossed in a basil pesto cream sauce...20

Pan sautéed Filet Mignon with shiitake mushrooms and a shallot red wine reduction, garlic mashed potatoes and baby carrots...29

**TRY A DELICIOUS GLASS OF CALIFORNIA ROSE!!!**

**The Kentucky Haze...Makers Mark, fresh peach puree, house sour served shaken and on the rocks...11**

**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.