



Wednesday, April 19, 2017

SOUP:

Chicken vegetable and tortellini...6

Pasta Fagioli...5

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

RISOTTO OF THE DAY:

Sea Scallops sautéed with heart of palm, plum tomatoes and leeks in a light saffron cream sauce tossed with risotto...27

ENTRÉES:

Pan seared Duck Breast with a dried cranberry red wine sauce, garlic mashed potatoes and julienne vegetables...24

Pan seared Cod Fillet with olives, tomatoes and capers in a white wine garlic sauce, jasmine rice and sugar snap peas...23

Beef and Veal stuffed Tortellacci sautéed with sundried tomatoes, peas and yellow peppers in a light gorgonzola cheese cream sauce...20

Gosling's dark rum, fresh peach puree, lemon juice and topped with ginger beer...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

SOLIMAR / PORTUGAL

\$36 Bottle / \$9 Glass

With a delicate citrus and melon aroma. A soft textured palate with well-balanced acidity and a crisp finish, to be enjoyed with fish, chicken, light pasta or on its own.