



Tuesday, October 30, 2018

SOUP:

Tricolor Tortellini vegetable soup...6

FLAT BREAD: Pepperoni, mushroom, arugula, marinara and mozzarella cheese...9

RISOTTO OF THE DAY:

Sea Scallops sautéed with yellow pepper, artichoke, arugula and diced tomatoes in a saffron garlic cream sauce, tossed with risotto...27

ENTRÉES:

Pork Medallions sautéed with caramelized onion, mushroom and red wine reduction, garlic mashed potatoes and broccoli...22

Pan Seared Halibut Fillet served with a mango slaw, jasmine rice and asparagus...24

Grilled Lamb chops with rosemary demi-glaze, garlic mashed potatoes and julienne vegetables...23

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

Braised Beef Ravioli sautéed with leek and spinach with a bolognese ragout cream sauce...20

~ Mojito ~ Bacardi, fresh lime juice, muddled mint from our garden topped with soda water...12 ~

Red Wine Feature

NERO D'AVOLA

\$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

BUGLIONI

\$9 Glass

Straw yellow in color with golden shimmer. Rich in floral notes and tropical fruit, especially mango and pineapple. Round, savory and balanced. Pairs well with pasta, grilled chicken or fish.