



## Dinner Specials Friday August 18, 2017

To ensure proper timing of your meal we kindly request that  
appetizers, salads and entrees be ordered at the same time

### Soup

**Tuscan Peasant (chicken stock, sausage, vegetables, pasta) 6.95**

### Appetizer

#### Chicken and Cheese "Bolitas"

Shredded chicken, mozzarella, provolone, fontina, scallions; breaded and fried; served with a cilantro tomato sauce 10.95

### Salad

#### Caprese

Fresh mozzarella, sliced local tomatoes, pesto, mixed greens 11.95

### Entrees

#### Shrimp Scampi Ravioli

Lemon champagne sauce with fresh tomatoes and zucchini 18.95

#### Red Snapper

Pan seared filet of red snapper, fig balsamic glaze; Israeli cous cous (with sundried tomatoes and onions) and asparagus 25.95

#### Black Angus New York Strip Steak

Brandy cream sauce with Applewood smoked bacon, port wine demi glaze;  
Gorgonzola risotto and grilled red onions and mushrooms 32.95

#### Cavatelli Mama Mia

Eggplant, zucchini, onions, red peppers, hot and sweet sausage, plum tomato sauce; tossed with our house made ricotta cavatelli 19.95

#### New Zealand Baby Rack of Lamb

Lemon garlic sauce with fresh rosemary, polenta and julienne vegetables,  
Mint jelly 31.95

### Wine Specials Wine Specials

**Honoro Vera White Blend, Rueda Spain, 2016, gl 9, bot 27 (Verdejo & Sauv Blanc)**

**Les Heretiques Red Blend, France, 2016, gl 9, bot 27 (Syrah & Carignan)**

**House Merlot or Chardonnay: half liter carafe 12 or liter carafe 24**