



Dinner Specials Tuesday October 17, 2017

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

Soup

Lentil with Smoked Pork 6.95

Appetizer

Mussels Pescara

Plum tomato sauce with capers, shallots and crushed red pepper 12.95

Salad

English Cucumber Salad

Mixed greens and romaine hearts, cucumbers, red onions, assorted sweet peppers, Grape tomatoes, crumbled blue cheese, Pumpkin seeds, red wine vinaigrette 10.95

Entrees

Black Angus New York Strip Steak

Port wine demi-glace, mushroom risotto and haricot verts 32.95

Wild US Flounder

Sautéed filet in out lemon beurre blanc sauce with mashed potatoes

And spinach 25.95

Cavatelli Mamma Mia

House-made cavatelli in our plum tomato sauce with hot and sweet Italian sausage, Zucchini, eggplant and onions 18.95

Chicken Pancetta Ravioli Carbonara

Cream sauce with pancetta, egg, Parmesan and green peas 18.95

Wine Specials

Inama Soave Classico, Italy, 2015, gl 9, bot 27

Marietta Cellars Old Vine Red (Zinfandel blend), CA, gl 9, bot 27

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