



Lunch Specials Friday, July 21, 2017

Soup

Lobster Bisque 5.50

Salad

Grilled Shrimp Salad

Baby arugula, hearts of romaine, red onion, grape tomatoes, Cannellini beans, Sun-flower seeds, Pecorino Romano, sherry vinaigrette, topped with grilled shrimp 17.95

Panino

Chicken Milano Panino

Focaccia stuffed breaded and fried chicken breast, fresh mozzarella cheese, tomato, baby arugula and lemonaise; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Shrimp Francese

Sautéed egg-battered shrimp, lemon white wine sauce,
Over capellini 17.95

Pollo Sal e Pepe

Sautéed breast of chicken, white wine sauce with zucchini, artichoke hearts and
Sun-dried tomatoes, asparagus risotto 16.95

Southwest Chicken Ravioli

Lemon champagne cream sauce with spinach 13.95

Pork Chop

Mushrooms, caramelized onions, sliced pears, gorgonzola, Marsala wine sauce,
Mashed potatoes and haricot verts 16.95

Wine Specials

Conundrum White Blend, gl 9, bot 27 (Sauv Blanc, Muscat, Viognier, Chard, Semillon,)

Georges Dubeuf Beaujolais Nouveau, France, 2016, gl 9, bot 27

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