



## Lunch Specials Friday January 19, 2018

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

### Soup

#### Tuscan Peasant 5.50

(chicken based soup with sweet Italian sausage, pasta, beans and vegetables)

### Salad

#### Grilled Chicken Salad

Hearts of romaine, baby greens, grape tomatoes, Mandarin orange slices, red onions, Sun-flower seeds, shaved Parmesan cheese, sherry vinaigrette topped with grilled chicken 16.95

### Panino

#### Chicken Prosciutto Panino

Focaccia stuffed with grilled chicken, prosciutto, Fontina, spinach, red onion and Fig Balsamic glaze; choice of soup, salad, fries or sweet potato fries 14.95

### Entrees

#### Pumpkin Mascarpone Ravioli

Sautéed mushrooms, caramelized onions, roasted red peppers, sherry cream sauce 14.95

#### Linguini with Mussels Pescara

Sautéed mussels in our plum tomato sauce with sweet Italian sausage, olives, capers and crushed red peppers over fresh linguini 17.95

#### Penne Amatriciana with grilled Chicken

House-made pasta tossed in a white wine tomato sauce with Pancetta from Butcher's Best, onion and crushed red pepper 16.95

### Sole Francese

Sautéed egg-battered filet in our lemon white wine sauce over Green pea risotto 19.95

### Wine Specials

Giesen Pinot Gris, New Zealand, 2015, gl 9, bot 27

Ludovicus Garnacha, Spain, 2013, gl 9, bot 27

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