



Lunch Specials Thursday October 19, 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 5.50

Salad

Shrimp Salad

Mixed greens, Belgian endive, grape tomatoes, pumpkin seeds, Parmesan cheese and Balsamic vinaigrette topped with grilled shrimp 16.95

Panino

Chicken Panino

Focaccia stuffed with grilled chicken, Fontina cheese, bacon, spinach, caramelized onions And Fig Balsamic glaze; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Sausage and Broccoli Ravioli

Marsala cream sauce with roasted red peppers 14.95

Cavatelli with Venison Sausage

House-made ricotta cavatelli tossed in our Sherry cream sauce with Venison sausage, mushrooms, caramelized pears and onions 14.95

Pollo al Vino Bianco

Sautéed breast of chicken, white wine sauce with fresh tomato and green peas, Over fresh capellini 16.95

Sole Francese

Sautéed egg-battered filet of Sole Over green pea risotto 18.95

Wine Specials

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

Ferraton Cotes du Rhone, France, 2015, gl 9, bot 27

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