



## Lunch Specials Tuesday, June 27, 2017

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### Soup

**Lentil with Smoked Pork 5.50**

### Salad

#### **Grilled Blackened Chicken Salad**

Hearts of Romaine, Belgian endive, sweet peppers, red onions, olives, Sun-flower seeds, Balsamic vinaigrette topped with grilled chicken 15.95

### Panino

#### **Veal Parm Panino**

Focaccia bread stuffed with grilled chicken, Fontina cheese, mushrooms, caramelized onions, roasted peppers and Fig Balsamic glaze; choice of soup, salad, fries or sweet potato fries 14.95

### Entrees

#### **Filet of Sole Francese**

Sautéed egg battered filet, lemon white wine sauce served with asparagus risotto 19.95

#### **Sausage and Broccoli Ravioli**

White wine sauce with fresh tomatoes, baby arugula, EVOO and garlic 13.95

#### **Pollo Cassandra**

Sautéed breast of chicken, plum tomato sauce with sautéed mushrooms, sweet red peppers and caramelized onions over house-made capellini 15.95

#### **Linguini with Shrimp**

House-made pasta tossed in our lemon prosecco cream sauce with shrimp, Cherry tomatoes and bacon 16.95

### Wine Specials

**Evolution White Blend, Oregon, gl 9, bot 27** (blend of Pinot Gris, Riesling, Muscat, Muller-Thurgau, Gewurztraminer, Chard, Semillon, Pinot Blanc, Sylvaner)

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

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