



Lunch Specials Monday November 20, 2017

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

Soup

Cream of Zucchini and Sweet Corn 5.50

Salad

Grilled Chicken Salad

Mixed greens, romaine hearts, grape tomatoes, hearts of palm, cucumber, chick peas, shaved Parmesan cheese and red wine vinaigrette topped with grilled chicken 14.95

Panino

Pork Tenderloin Panino

Focaccia stuffed with sautéed medallions of pork tenderloin, caramelized onions, mushrooms, Fontina and Fig Balsamic glaze; choice of soup, salad, fries or sweet potato fries 14.95

Entrees

Roasted Chicken and Pancetta Ravioli

Lemon champagne cream sauce with fresh tomatoes and green peas 14.95

Pollo Sal e Pepe

Sautéed breast of chicken, white wine sauce with sun-dried tomatoes, artichoke hearts, and zucchini over green pea risotto 14.95

Pork Tenderloin

Sauteed medallions in our plum tomato sauce with mushrooms, caramelized onions and roasted red peppers; mashed potatoes and haricot verts 15.95

Linguini with Swordfish

Sautéed morsels of wild US swordfish steak tossed with house-made Linguini in our tomato Brandy cream sauce with capers and shallots 17.95

Wine Specials

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

Cline Old Vine Zin, Lodi CA, 2015, gl 9, bot 27

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