

*features run from 9/1 through 9/20*

## **ANTIPASTI**

### ***ANTIPASTI MISTI***

Deep fried polenta cakes with truffle honey, bruschetta tapenade, goat cheese fritters, fig jam, walnut & gorgonzola stuffed dates, coppa & Toscano salami, prosciutto wrapped Gouda and Mama Lil's peppers. 16

### ***ARANCINI***

Risotto, fresh mozzarella and onions, seasoned and rolled in our parmesan breading, fried and placed over our signature roasted red pepper and béchamel sauces, topped with fresh basil. 14

### ***INSALATA CAVOLO***

Organic Lacinato Italian kale tossed with a honey citrus dressing, honey crisp and golden delicious apples, d'Anjou pears, wood oven toasted pecans and Grana Padano cheese. 9

## **ENTRÉES**

### ***\*PESCE***

Kodiak Alaska halibut encrusted with pecans, pan seared with extra virgin olive oil and topped with our house made caramelized shallot and white wine lemon butter sauce, served with creamy parmesan risotto. 34

### ***\*AGNELLO***

New Zealand *grass fed* double cut lamb chops marinated and grilled medium rare, topped with a sun dried fig and wild mushroom Marsala cream sauce, accompanied by wood oven roasted fingerling potatoes, Brussels sprouts and carrots. 34

### ***ORECCHIETTI SALSICCIA***

Fontanini spicy Italian sausage sautéed in extra virgin olive oil with Taylor Farms organic fennel, radicchio, white onions and Italian parsley finished in our pomodoro sauce, tossed with orecchiette *little ear* pasta. 22

### ***CALAMARI PICATTA***

Hidden Bay *wild caught* calamari steak, egg-dipped and sautéed with garlic, shallots, artichokes and capers, flamed with white wine and finished with lemon and butter, served with parmesan risotto. 28

## **FEATURED WINE**

### ***2013 Scaia Paradiso Veneto IGT***

This is a unique ripasso style wine from the great region of Veneto in the North East part of Italy. Corvina, Corvinone and Rondinella grapes are combined to make the initial wine; that wine is then re-fermented on the skins of Cabernet Sauvignon grapes and aged for one year in large French oak barrels. The result is a soft, supple, velvety wine with scents of dark cherry, berry and tobacco. This wine goes very well with our whole menu, especially grilled meats and pastas with tomato sauce.

**Big glass 13. Bottle 43.**

ORDER A BOTTLE AND RECEIVE A COMPLIMENTARY CHEESE PLATE