Feature sheet available from 8/9 - 8/29

<u>ANTIPASTI</u>

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

TORTA al SALMONE

Wild King Salmon cakes with capers, basil, cilantro, celery, and red bell peppers, breaded and pan seared, served with a cilantro

Dijon mayonnaise. 14

INSALATA di MARE

Lemon and fresh dill marinated langostinos, red onions, heirloom cherry tomatoes, sprouts and shaved radish, over wild mixed greens tossed with a spicy mustard vinaigrette. 16

ENTRÉES

*AGNELLO

New Zealand *grass fed* double cut lamb chops marinated and grilled medium rare, topped with a blackberry port wine reduction sauce, accompanied by grilled asparagus, zucchini, carrots and roasted garlic mashed potatoes. 39

*PESCE

Kodiak Alaska halibut pan seared and placed atop a demi glace marinated wood-oven roasted medley of red potatoes, pearl onions, spinach, baby carrots, asparagus, rutabaga and parsnips, finished with parsley oil. 37

TAGLIATELLI ARRABIATA

Prawns, bay scallops, cherry tomatoes, asparagus, red onions, basil and roasted leeks sautéed with extra virgin olive oil and garlic in a *spicy* red sauce, tossed with ribbon pasta, topped with Grana Padano cheese. 28

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

Selvapíana Villa di Petrognano, Pomino DOC

This wine consists of a blend of 60% Sangiovese, 20% Merlot and 20% Cabernet. The Sangiovese is aged in large French oak casks; the Merlot and Cabernet are aged in small French oak barriques for 12 months. Pomino Doe is the smallest denomination in Tuscany. Of this wine, only 6000 bottles are produced every year. The wine shows great dark fruit aromas; the elegance of the Sangiovese blends incredibly well with the full flavors of the Cabernet and fresh layered fruit of the Merlot.

Big glass 13. Bottle 43. *ORDER A BOTTLE AND RECEIVE A COMPLIMENTARY CHEESE PLATE*