

Specials

March 12 - March 18, 2020

appetizer

sautéed brussels sprouts

sautéed brussels sprouts with andouille sausage, 11

pasta sauce

boursin cheese cream sauce

a rich, creamy sauce with garlic, herbs, and imported boursin cheese, 15

entrées

almond-crusted pumpkin swordfish

served with red anjou pear chutney, 23

stuffed rainbow trout

stuffed with julienned vegetables and served with lemon beurre blanc, 22

chicken pomodoro

sautéed chicken breast with tomatoes, onions, garlic, basil, and goat cheese, 20

merguez sausages

spicy lamb sausages with balsamic reduction and dijon mustard, 20

vegetable/side dish

brussels sprouts and/or mushroom wild & white rice

lasagna

steak, onion, and peppers lasagna in a poblano cream sauce, 17

featured wine by the glass

Roccafiore Montefalco Rosso (Umbria, Italy) - glass 10.5, bottle 40

Delicious modern blend of 70% Sangiovese with Sagrantino, Cabernet Sauvignon and Merlot. Smooth and juicy with ripe red fruits, well balanced with defined tannins.

red wine flight - Italian Red Sampler

Compare 3 oz each of: Tenuta Olim Bauda Barbera d'Asti (Piemonte),

Fattoria di Cinciano Chianti Classico (Tuscany)

and this weeks special

Roccafiore Montefalco Rosso (Umbria), 13