



October 4-9 / October 11-16

Dinner

\$26



Appetizers

Choice of:

Mushroom Risotto

a medley of field mushrooms, creamy and delicious.

Rustic Salad

arugula, mandarin oranges, pine nuts, currants, pulled grilled ciabatta bread, herbed vinaigrette & parmesan cheese.

Bruschetta

fresh tomatoes, basil, olive oil & sliced garlic with grilled garlic herb bread.

suggested wine: Lagaria Pinot Grigio \$8 glass; \$24 bottle

Entrees

Choice of:

Cheese Ravioli

fresh pasta stuffed with ricotta and parmesan with marinara sauce.

Chicken Piccata

chicken breast sauteed in lemon butter, white wine and capers, served with sauteed vegetables & a side of pasta.

Shrimp Parmigiana

breaded butterflied shrimp, quick fried, topped with marinara sauce and mozzarella, served with pasta marinara.

suggested wine: Clos du Bois Pinot Noir \$10 glass; \$30 bottle

Deserts

Choice of:

Tiramisu

homemade sponge cake soaked with coffee and layered with sweetened mascarpone & marsala wine custard.

Snowball Cake

moist and perfectly sweet coconut cake.

Flourless Chocolate Cake

truly flourless. Our all time favorite...filled with ganache, topped with curls of belgian white chocolate and dusted with cocoa.

suggested wine: Pacific Rim Riesling \$8 glass; \$24 bottle

**Price is per person and excludes alcohol, tax & gratuity.*