

## FEATURE WINES

🍷 CREATE YOUR OWN WINE FLIGHT - CHOOSE THREE 2.5 OZ GLASSES FROM ANY OF THE WINES BELOW- \$15

### SPARKLING

#### QUARTINO / BOTTLE

|   |                     |
|---|---------------------|
| Bele Casel, Prosecco Asolo Superiore (Veneto)                             | 10.50 / 33.00       |
| Duc De Romet, Prestige Brut, Champagne (France)                           | Glass 16.50 / 78.00 |
| Vezzelli, "Rive dei Ciliegi" Lambrusco Grasparossa, 2010 (Emilia Romagna) | 11.00 / 37.00       |
| Saetti, Lambrusco Rosato dell Emilia, 2010 (Emilia Romagna)               | 12.00 / 40.00       |
| <b>ROSATO</b>   |                     |
| Cataldi Madonna, "Cerasuolo" Montepulciano D'Abruzzo Rosato, 2010         | 11.00 / 37.00       |
| <b>BIANCO</b>   |                     |
| Circa, Pinot Grigio, 2010 (Veneto)  | 8.50 / 27.00        |
| Ciu Ciu, "Evoe" Passerina, 2010 (Marche)                                  | 9.75 / 31.00        |
| Leone de Castris, "Messapia" Verdeca, 2010 (Puglia)                       | 10.00 / 32.00       |
| Ocone, Greco, 2010 (Campania)   | 10.25 / 33.00       |
| Alois Lageder. Pinot Bianco, 2010 (Alto Adige)                            | 10.50 / 34.00       |
| La Cadalora, Chardonnay, 2010 (Trentino)                                  | 11.00 / 36.00       |
| Giuseppe Fanti, Nosiola, 2009 (Trentino)                                  | 11.75 / 39.00       |
| <b>ROSSO</b>  |                     |
| Terravecchia, "Lamia" Primitivo, 2010 (Puglia)                            | 8.75 / 28.00        |
| Fabre Montmayou, Cabernet Sauvignon Riserva, 2010 (Mendoza)               | 9.75 / 31.00        |
| Schiavenza, Dolcetto D'Alba, 2010 (Piemonte)                              | 9.75 / 31.00        |
| Mocali, Morellino di Scansano, 2010 (Toscana)                             | 10.75 / 35.00       |
| Prunotto, "Fiulot", Barbera d'Asti, 2009 (Piemonte)                       | 10.75 / 35.00       |
| Erste & Neue, Pinot Nero 2010 (Alto Adige)                                | 11.25 / 37.00       |
| Corte Gardoni, "Becco Rosso" Corvina Veronese, 2010 (Veneto)              | 11.75 / 39.00       |
| Cascina Gilli, Freisa D'Asti, 2008 (Piemonte)                             | 12.75 / 42.00       |
| Aleramici, Galampio Rosso (Cabernet & Sangiovese) 2009 (Toscana)          | 14.75 / 48.00       |
| Principiano, "Serralunga" Barolo, 2004 (Piemonte)                         | 18.50 / 58.00       |

### DINNER FEATURES

#### Zucchini Flowers

Stuffed with Crabmeat, Lightly Battered, Capers, Lemon, White Wine Sauce 12.

#### Shrimp & Vegetable Ravioli

Ricotta, Asparagus, Eggplant, Roasted Peppers, Sherry Lobster Sauce 12.

#### Meatballs

Veal, Beef, Prosciutto, Fresh Filetto Tomato Sauce 15.

#### ENTRÉES

#### Soft Shell Crabs

Pan Seared, Sautéed Spinach, Chardonnay Beurre Blanc 28.

#### Grouper

Panko Potatoes, Exotic Mushrooms, Rock Shrimp, Madeira, Roasted Shallots 30.

#### Halibut

Coated With A Lobster Butter, Baked In Phyllo, Zucchini, Yukon Potatoes, Sherry Reduction 35.

#### Bronzino

Semi-Boneless, Kalamata Olives, Capers, Fresh Plum Tomatoes, Garlic, Extra Virgin Olive Oil 35.

#### Lamb Rack Chops

Fingerling Potatoes, Broccoli Rabe, Rosemary-Balsamic Reduction 42.