

AUGUST SPECIALS

APPETIZERS

Peaches and Cream

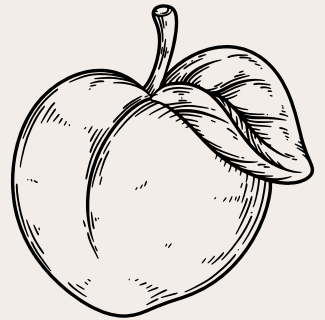
Grilled Georgia peaches, shaved prosciutto & whipped burrata, drizzled with aged balsamic and organic micro basil. 15.99

Carmenet Chardonnay

Sicilian Tuna Crudo

Fresh sliced yellowfin, topped with crushed Castelvetro olives, lemon zest, pistachio & basil chiffonade, EVOO, sea salt. 17.99

Tortoise Creek Pinot Noir

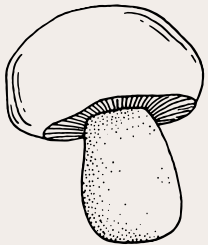


SALAD

Summer Panzanella Salad

Organic heirloom tomatoes, English cucumber, sweet red onion & fresh basil tossed with toasted ciabatta & red wine vinaigrette. 14.99
Add grilled chicken + 6.99 | salmon + 9.99

La Fiera Pinot Grigio



ENTRÉES

Penne ala Romagna

Grilled chicken, asparagus and crimini mushrooms tossed in a light roast garlic cream sauce. 28.99

La Fiera Montepulciano

Summer in Nantucket

Grilled Nantucket lobster tail with green goddess, served with smoked gouda mac & cheese and local corn on the cob. 49.99

Hess Sauvignon Blanc

