



# JULY *Specials*

## APPETIZERS

### **Imported Mortadella Toast — \$14.99**

Grilled crusty ciabatta, creamy burrata, thin slices of mortadella topped with pistachio, drizzled with local honey.

Wine Pairing: *La Fiera Pinot Grigio*

### **Confit Wings — \$15.99**

Pasture-raised large chicken wings, slowly confit in tallow, served extra crispy, tossed in local honey chipotle sauce, topped with organic cilantro and scallions.

Wine Pairing: *Hess Sauvignon Blanc*

## SALAD

### **Organic Watermelon and Feta Salad - \$14.99**

Imported feta, English cucumber, shaved red onion, tossed with organic baby arugula, chili-lime vinaigrette.

Add Grilled Chicken - \$7.99 Add Grilled Salmon - \$10.99

Wine Pairing: *Carmenet Chardonnay*

## PASTA

### **Pasta alla Norma — \$26.99**

Sautéed small eggplant with garlic, fresh basil, oregano, red pepper and crushed tomato, tossed with cavatappi pasta, topped with freshly grated imported ricotta salata.

Wine Pairing: *Tiamo Chianti*

## ENTRÉE

### **Our Classic Slow Cooked BBQ St. Louis Style Ribs Whole Slab — \$30.99 Half Slab — \$20.99**

Tender and tasty, glazed in our homemade sauce, sweet and smoky.

Wine Pairing: *Barossa Shiraz*