

# June SPECIALS



## APPETIZERS

### OUR SHRIMP TOAST

GRILLED CIABATTA SMOTHERED WITH SHRIMP BUTTER, TOPPED WITH THREE WILD-CAUGHT SAUTÉED JUMBO GARLICKY SHRIMP AND ORGANIC CHIVES \$16.99

-HESS SAUVIGNON BLANC-

### ROMAN ARANCINI

CREAMY RISOTTO CROQUETTES STUFFED WITH IMPORTED PROSCIUTTO AND FRESH MOZZARELLA, SERVED ON A BED OF MARINARA WITH PESTO DRIZZLE AND PARMESAN \$14.99

-LA FIERA MONTEPULCIANO-



## SALAD

### ORGANIC HEIRLOOM TOMATO & BURRATA SALAD

A BEAUTIFUL ARRAY OF ORGANIC HEIRLOOMS, RED ONION, AND FRESH BASIL, TOPPED WITH CREAMY WHIPPED BURRATA. BALSAMIC DRIZZLE \$15.99

ADD CHICKEN \$6.99 ADD SALMON \$9.99

-CARMENET CHARDONNAY-



## PASTA

### SAVORY CLAM SAUCE "CALABRIAN STYLE"

IMPORTED AGRICOLA LINGUINE SAUTÉED WITH LITTLENECK CLAMS, WHITE WINE, GARLIC, AND CREAM, DRIZZLED WITH CALABRIAN CHILI CRISP \$26.99

-TIAMO CHIANTI-

## ENTRÉE

GRILLED 10 OZ C.A.B. FLAT IRON STEAK TOPPED WITH ORGANIC BABY ARUGULA, ROASTED TOMATO, AND LEMON ZEST. SERVED WITH PATATAS BRAVAS \$28.99

-QUILT CABERNET-

