



# Specials

## Appetizers

- Local Meiller Farms Roasted Five-Spice Pork Belly ..... \$13  
*Served with Polenta*
- Baked Stuffed Artichokes ..... \$13  
*Stuffed with 4 cheeses and wrapped with prosciutto and drizzled in balsamic reduction*
- Sautéed Broccoli Rabe and Polenta ..... \$12  
*With Olive Oil, Garlic, and Red Pepper Flakes*

## Entrées

- Veal Osso Bucco ..... \$29  
*Braised in Tomato and Vegetable sauce served with Homemade Gnocchi*
- Chicken Francese ..... \$19  
*All Natural Chicken Breast from Local Campanelli Farms, Herb and Egg Battered with a White Wine and Lemon Sauce*
- 5-Spice Duck Breast ..... \$27  
*In Ginger and Scallions Sauce served with Risotto and Mixed Vegetables*
- Seared Sushi Grade Tuna ..... \$29  
*With Wasabi Butter Sauce, served with Risotto*

## Wine Specials

- Banfi Chianti Superiore (Italy) ..... \$22
- Altos del Plata Malbec 2014 (Mendoza-Argentina) ..... \$19
- Peirano Estate Chardonnay 2013 ..... \$9 Glass 22 Bottle  
*Hints of butter with tropical fruit and vanilla*
- Peirano Estate Cabernet Sauvignon 2013 ..... \$9 Glass 22 Bottle  
*Berries, Spices, Coffee and Chocolate*