



# Specials

## Appetizers

Lobster Mac & Cheese .....	\$15
<i>With Lobster Meat and Fusilli Pasta in a Lobster Cream Sauce with Mixed Cheeses</i>	
Fresh Mozzarella and Roasted Red Bell Pepper Bruschetta .....	\$13
<i>With Soppresata served over Spring Mix and Drizzled with Balsamic Reduction</i>	
Baked Stuffed Artichokes .....	\$13
<i>Stuffed with 4 cheeses and wrapped with Prosciutto and Grilled Asparagus drizzled in Balsamic Reduction</i>	

## Entrées

Veal Parmesan .....	\$24
<i>Panko Crusted with Fresh Mozzarella Cheese and Tomato Sauce</i>	
Pan Seared Halibut .....	\$26
<i>With Ginger Lemon Sauce Served with Risotto and Vegetables</i>	
5-Spice Duck Breast .....	\$27
<i>In Ginger and Scallions Sauce served with Risotto and Mixed Vegetables</i>	
Stuffed Chicken Breast .....	\$21
<i>With Fresh Mozzarella Cheese and Spinach in a Sun-dried Tomato Cream Sauce</i>	

## Wine

Spell Bound Merlot (California) .....	\$22
M. Chapoutier Cotes-du-Rhone Belleruche Rose .....	\$20
Casas Patronales Sauvignon Blanc 2015 (Chile) .....	\$20