

FEBRUARY FEATURES

~APPETIZER~

BANG BANG SHRIMP \$ 14

Crispy Shrimp, tossed in a sweet & spicy sauce

~SALAD~

CRAB TOWER \$ 14

*Jumbo Lump Crab, Layered with Fresh Tomatoes, Avocado, & Micro Salad
Served with an Orange Sesame Vinaigrette*

~ENTRÉES ~

<u>LOUISIANA GUMBO</u> \$ 29 A Stew of Rock Shrimp, Chicken, Andouille Sausage, with Tomatoes, Peppers, Onions & Spicy Cajun Broth with White Rice <u>Pairs Well With:</u> PLACIDO CHIANTI Banfi Estate, Tuscany \$ 11 glass La Crema, Pinot Noir Monterrey \$26 split (2 glasses)	<u>CAMPANELLE del GRECO</u> \$ 24 Hand Tossed Imported Campanelle Pasta with Cherry Tomato, Spinach, Feta & Pine Nuts <u>Pairs Well With:</u> CENTINE by BANFI TUSCAN RED BLEND \$ 12 glass \$ 44 bottle Caligo, Rosso Veronese Monte Zovo, 2018 IGT \$ 36 bottle	<u>STUFFED FLOUNDER</u> \$ 29 Crab Meat Stuffed Atlantic Flounder, with Our Housemade Neuberg Sauce & Mixed Vegetables <u>Pairs Well With:</u> BOGLE FAMILY WINES CALIFONIA PINOT NOIR \$ 10 glass \$ 38 bottle La Crema, Chardonnay \$26 split, (2 glasses)
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WINE FEATURES

La Marca Prosecco \$ 40 Caligo, Rosso Veronese \$ 36 Stag's Leap, Artemis \$ 125
Chalk Hill Chardonnay \$ 50 Barbera d'Alba, Piedmont \$ 65 GunBun Sonoma Cuvee \$ 68

~DESSERT SPECIALTIES~

CANNOLI, Two Traditional Mascarpone & Chocolate Chip Topped \$ 12
STRAWBERRY BUTTERCREAM CAKE chocolate dipped strawberry \$ 10
CREME BRULEE with fresh berries \$ 8



Featured items created by Joshua Johnson, Executive Chef of Franco's Trattoria