

MARCH FEATURES

~APPETIZER~

BURRATA \$ 14

Sweet Cream Filled Fresh Mozzarella, Sautéed Banana Peppers, Sea Salt, Ciabatta, Imported Extra Virgin Olive Oil

~SALAD~

SEARED TUNA SALAD \$ 16

Sesame Crusted Tuna Steak, over Mixed Greens, Crispy Rice Noodles, Cherry Tomatoes & Cucumbers, with Szechuan Dressing

~ENTRÉES ~

<p><u>LOBSTER RAVIOLI</u> \$ 38</p> <p>Lobster filled Ravioli, With Pan Seared Scallops, Finished with a Savory Sherry Cream Sauce, Topped with Crispy Leeks</p> <p><u>Pairs Well With:</u> <u>PLACIDO CHIANTI</u> Banfi Estate, Tuscany \$ 11 glass La Crema, Pinot Noir Monterrey \$26 split (2 glasses)</p>	<p><u>SEARED DUCK BREAST</u> \$ 38</p> <p>Pan Seared Duck Breast, Served Medium Rare, over Beans & Herbs</p> <p><u>Pairs Well With:</u> <u>POGGIO ALTO</u> Tuscan Red Blend \$ 12 glass \$ 44 bottle Caligo, Rosso Veronese Monte Zovo, 2018 IGT \$ 36 bottle</p>	<p><u>BRONZINO</u> \$ 29</p> <p>Grilled Mediterranean Bass Filets, with White Bean Purée & Wild Arugula, Topped with Gremolata</p> <p><u>Pairs Well With:</u> <u>BOGLE FAMILY WINES</u> <u>CALIFONIA PINOT NOIR</u> \$ 10 glass \$ 38 bottle La Crema, Chardonnay \$26 split, (2 glasses)</p>
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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 \$ 58

~DESSERT SPECIALTIES~

CANNOLI, Two Traditional Mascarpone & Chocolate Chip Topped \$ 12
 ITALIAN STRAWBERRY CREAM CAKE \$ 9
 CREME BRULEE with fresh berries \$ 8