

## Dinner

(Prices do not include recommended wine pairing)

### antipasti

#### **Mediterranean flatbread** 14

Bay shrimp, sautéed spinach, chili flakes, feta cheese, tzatziki sauce

wine pairing: Antinori, 'Scalabrone', Rose

### insalata/zuppa

#### **Heirloom tomato salad** 12

Heirloom mixture, buffalo mozzarella, basil leaves, sea salt, olive oil, balsamic reduction

wine pairing: Tedeschi, Soave Classico

#### **Pork tenderloin salad** 17

Arugula, Granny Smith apples, dried cherries, carrots, blood orange vinaigrette

wine pairing: Compagnia di Ermes, Cesanese

#### **Chef's soup** 5/7

Ask your server for today's selection

### secondi

#### **Cioppino Spazzo** 25

Prawns, clams, salmon, mahi-mahi, oven-dried tomatoes, spicy saffron tomato broth

wine pairing: DeLille, 'Chaleur Estate Blanc'

Caprili Rosso di Montalcino

#### **Clam linguine** 20

Baby clams, fresh manila clams, white wine, butter, shallots, garlic

wine pairing: Marchetti, Verdicchio, Castello di Jesi

#### **Lasagne** 15

Chicken, mushrooms, spinach pasta, béchamel sauce, ricotta pesto, pomodoro sauce

wine pairing: Secco-Bertani, Ripasso

#### **Garden pasta** 18

Roasted eggplant, shiitake mushrooms, cipollini onions, zucchini, asparagus, garlic, oven-dried tomatoes, olive oil, white wine

wine pairing: La Quercia Montepulciano d'Abruzzo

### dolci

#### **Strawberry rhubarb cobbler** 9

Madagascar vanilla ice cream

wine pairing: Botega, 'Petaló', Moscato

\*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.