



2012 Restaurant Month Menu

Pair with a DiFronzo Vineyard Wine Flight add \$20

DiFronzo Vineyard Wine by the Glass:

2010 Pinot Grigio \$8 2006 Syrah \$10 2009 Pinot Noir \$13

Pick one from each Category \$30.00

Antipasto

Local Chanterelle Mushrooms with Cognac, Shallots, & Parsley, Polenta Cake

Friselle Pugliese twice cooked rustic bread, heirloom organic cherry tomato salad, burrata mozzarella, X-V-O-O

Baked Yukon Potato Gnocchi, Scarmoza, San Marzano Plum Tomato Sauce

Insalata e Zuppa

B.L.T. Salad iceberg lettuce, tomatoes, avocado, egg, applewood bacon, red onion, gorgonzola, red wine vinaigrette

Buttermilk Salad Butterleaf Lettuce, Buttermilk Dressing, Carmelized Pecans, Apples, Point Reyes Blue Cheese

Chicken & Corn Chowder

Entree

Pasta al Forno wood oven roasted Pacheri Pasta, creamy mozzarella, veal meatballs, tomato basil sauce

Boneless Beef Short Ribs slow braised, pinot noir, celery, carrot, mushrooms, creamy polenta

Creamy Tomato Risotto artisan burrata cheese, chicken meatballs, shaved grana parmigiano

Sand Dabs alla Milanese lemon, butter, white wine, capers, parmigiano risotto

