



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 sautéed with cherry tomatoes, garlic in a brandy butter sauce, over a grilled polenta cake

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

Wild Gulf Fried Shrimp balsamic cocktail sauce, lemon aioli & sweet chili sauce

Insalata e Zuppa

Roasted Local Apple & Butternut Squash soup with crushed amaretti cookies

Stagionale bib lettuce, local strawberries, hazelnut encrusted goat cheese & strawberry vinaigrette

Beet Carpaccio red & golden beets, candied walnuts, goat cheese & arugula

Entree

Pasta Duo strozzapretti with sweet english pea, mint, gorgonzola & pancetta coupled with our gnocchi amatriciana

Creamy Tomato Risotto handmade burrata, wild mushrooms & shaved parmesan

Lamb Lolli Pops roasted lamb chops over caponata

Italian Pot Roast braised beef with root vegetables & garlic mashed potatoes

