

## CHEF'S CREATIONS

### APPETIZER

Beef tenderloin sautéed with caramelized shallots and bourbon.  
Served on grilled crostinis with a Boursin cream sauce...\$8

### SPAGHETTI VONGOLE

Fresh pasta clams sautéed with garlic, white wine, and herbs. Tossed with spaghetti and a touch of tomato sauce...\$13

### RUBY RED TROUT

Sautéed ruby red trout served with potato croquettes, grilled asparagus, and a bacon beurre blanc...\$15

### SEAFOOD FETTUCCINI

Sautéed clams, mussels, calamari, and shrimp in a spicy tomato sauce with fettuccini...\$16

## FEATURED WINERY OF THE MONTH



From Our Hometown In Sicily!  
Not to mention great friends.....

### RED WINE FEATURE

Naisi, 2007 (Nero D'Avola-Tannat)

The nose reveals notes of blackberry and ripe- cherry; on the palate it is fresh, luscious and velvety with pleasant spicy notes on the finish.

Glass...\$6 Bottle...\$23



### WHITE WINE FEATURE

Kue, 2007 (Inzolia -Viogner)

The nose reveals notes of white peach, wild herbs and flowers; on the palate it is fresh and fragrant.



**Glass...\$7 Bottle \$27**