

CHEF'S CREATIONS

November 2009

Ensalata con Tonno (Tuna Salad)

baby mixed green salad with seared tuna, tomatoes,
kalamata olives, boiled egg, onions, cucumbers & lemon aioli

12.99

Suggested Wine - Riesling Pacific Rim "Columbia Valley" \$8 glass/\$24 bottle

Risotto di Zucca (Butternut Squash Risotto)

italian Rice with Butternut Squash, Sage & Parmesan Cheese

13.99

Add Grilled Chicken for **3.99**

Suggested Wine - Sauvignon Blanc Firestone "St. Ynez Valley" \$9 glass/\$27 bottle

Lasagna con Pollo E Zucca (Chicken & Pumpkin Lasagna)

roasted sweet chunks of pumpkin, ground chicken, fontina cheese, parmesan and our béchamel sauce
layered between fresh carrot pasta sheets.

15.99

Suggested Wine - Pinot Noir Clos du Bois "Central Coast" \$10 glass/\$30 bottle

Tonno (Seared Fresh Tuna)

pan seared tuna, putanesca sauce, mashed potatoes & grilled vegetables

20.99

Suggested Wine - Pinot Noir Clos du Bois "Central Coast" \$10 glass/\$30 bottle

Ravioli di Zucca (Pumpkin Squash Ravioli)

pumpkin ravioli with sage, shallots, apple cider-cream sauce and garnished with shaved parmesan
cheese

12.99

Suggested Wine - Pinot Grigio Lagaria \$8 glass/\$24 bottle

Torta di Mela (Apple Cake)

warm apple cake with citrus caramel sauce & vanilla ice cream

5.99

(Whole Cake **25** need 1 day notice, please!)

Pumpkin Cheesecake

A delicious blend of pumpkin and cream cheese baked in a homemade graham cracker crust

6

(Whole Cake **49** need 1 day notice, please!)