



Speciali Del Mese Menu October 2020

Insalata d'Autunno \$12

fall salad with mixed greens, apple, cranberries,
pecans, feta cheese and
honey raspberry vinaigrette

Ravioli di Zucca con Noci \$19

ravioli with sweet butternut squash filling
served with cream sauce and toasted walnuts

Pollo con Zucca e Gorgonzola \$23

pan seared chicken breast with gorgonzola cream sauce
and sweet butternut squash

Apple Tartlet \$10

short pastry base filled with sliced apples,
topped with an almond cream and vanilla ice cream

Buon Appetito!



Wine of the Month

Bonterra Equinox Red

California, Crafted from Certified Organically Grown Grapes

\$10 / glass \$38 / bottle



Leading with Petite Sirah and Merlot, Equinox Red delivers a rich palate of blueberry, fig and plum, underscored by a subtle backdrop of fragrant violet. Full-bodied, with a generous mid-palate, this red-blend has structured tannins, framed by oaky notes of spice and toast.

Salute!