

ENTREES
&
SUGGESTED WINE PAIRINGS

BISTEC FIORENTINA PORTERHOUSE FOR TWO 40oz Dry Aged, Choice of Starter, Side, and Desert	120
<u>Girasole Cabernet Sauvignon, Mendocino, California</u>	13
DRY AGED BONELESS RIBEYE Salsa Verde, Glazed Carrots	34
<u>Chateau Haut Selve, Graves, Bordeaux, France</u>	14
CRISPY-SKIN CHICKEN BREAST MARSALA Cremini Mushroom, Parmesan Potatoes, Caramelized Onions, Pancetta	24
<u>Pittacum Mencia, Bierzo, Spain</u>	13
TAMBURGER Smoked Gruyere, Caramelized Onions, Thick Cut Bacon, Tomato Relish	16
<u>Chateau Ramafort Medoc Cru Bourgeois, Bordeaux – Rive Gauche, France</u>	13
SALMON PICCATA Lemon Caper Sauce, Roasted Cauliflower, Toasted Breadcrumbs	24
<u>Valle De Yerri Inmacula Viognier, Navarra, Spain</u>	12
PAN SEARED PORK TENDERLOIN Pomme Pure, Parmesan Roasted Asparagus, Pan Jus	24
<u>Ijalba Graciano Rioja, Spain</u>	13
LASAGNA BOLOGNESE PASTA Bechamel, Fresh Mozzarella, Handmade Pasta, Ribeye and Filet Mignon	20
<u>Massimo Rattalino Ventisette 27 Nebbiolo d'Alba, Piemonte, Italy</u>	14
SICILIANO CAULIFLOWER STEAK Served over Quinoa, Roasted Pignoli Nuts, Raisins, Basil Gremolata	16
<u>Chateau l'Ermitage Cuvee Ste Cecile, France</u>	14

SIDES

POMME PUREE	7
GLAZED CARROTS w/ Italian Honey and Orange	7
PARMESAN ROASTED ASPARAGUS w/ Salsa Verde	8
MEATBALLS WITH WHIPPED BURRATA	9
ROASTED CAULIFLOWER w/ Toasted Breadcrumbs	8
CRISPY PARMESAN POTATOES	8