

Wine and Dine Monday

Choice of 2 entrees & 1 bottle of wine all for \$54

Entrée Choices~

Eggplant Parmigiana

Farm fresh eggplant, peeled, breaded, cooked to order with homemade marinara sauce, baked with mozzarella with a side of spaghetti

Chicken Parmigiana

Fresh chicken breast breaded and fried to order, topped with homemade tomato sauce, baked with fresh mozzarella and a side of spaghetti

Chicken Picatta

Sautéed chicken in a lemon butter white wine sauce with capers, served with potato & vegetables

Chicken Sorrentino

Chicken breast topped with eggplant, Grande mozzarella, roasted red peppers in a sherry sauce with potato & vegetables

Pasta Primavera

Zucchini, mushrooms, spinach, roasted red peppers in a garlic white wine sauce, over penne pasta

Spaghetti Carbonara

Imported spaghetti, sautéed with pancetta, onions, white wine, & a touch of cream, tossed with Parmigiano Reggiano

White Wine Choices~

La Fiera Pinot Grigio ~ Veneto, Italy ~ *Crisp, floral & fruity, ripe peach & apple, subtle mineral finish*

Annabella Chardonnay ~ Nappa Valley, California~
Aromas of red pear, mandarin, & crème brûlée, flavors of apple, with hints of butterscotch

Wither Hills Sauvignon Blanc ~ Marlborough, New Zealand ~ *Ripe citrus notes, crunchy greens & hints of tropical guava, dry, fresh, long finish*

Red Wine Choices~

Bagio Montepulciano d' Abruzzo ~ Abruzzo, Italy
~ Aromas of cherry, hint of dried herbs, red plum, light tannins

Placido Chianti ~ Tuscany, Italy ~ *Flavors of black fruit, hint of violet aromas, dry, well balanced, long finish*

Portillo Merlot ~ Uco Valley, Argentina ~ *Hints of plum, blackberry, soft tannins, smooth finish*