

## **Starter**

### **Bruschetta**

**An Italian bread creation--Toasted Gonnella bread topped with gorgonzola cheese and roasted red peppers**

## **Salad Choice**

**Our House salad—iceberg lettuce and mixed field greens finished with sliced cherry tomatoes, black olives and red onion.**

**Topped with your choice of our home-made dressings: Ranch, Italian, Caesar or Gorgonzola Cheese**

## **Entrée and Wine Pairings**

**Lasagne—Beef and Sausage cooked in layers of pasta with ricotta, mozzarella, and romano cheeses baked in.**

**Red wine choices:**

**Barbera D’Asti, Michele Chiarlo (Italy)**

**Medium bodied with black fruit and ripe raspberry characters and a clean finish**

**Chianti Classico Riserva, Nozzole**

**Full, well-structured wine with ripe fruit flavor and exceptional balance**

**Linguini Frutte de Mar—Fresh shrimp, tender bay scallops, clams, garlic, chopped parsley, crushed red pepper, extra-virgin olive oil with a white wine reduction.**

**White wine choices:**

**Pinot Gris, King Estate (Oregon)**

**Vibrant, with ripe fruit, tastes of lemon, cream**

**Chardonnay, J. Lohr “Riverstone” (California)**

**Rich, full, pear and apple flavors. Aromas of tropical fruits, complimented by a buttery toasted oak bouquet**