



# VINUM

## WINE SPECIALS

### RED BLEND

La Montesa, Rioja, Spain 2013 – \$48

### CHAMPAGNE BRUT

Nicolas Feuillatte Reserve Exclusive,  
Champagne, France NV – \$67

## SPECIALS

### TRUFFLE MASH

FRESH SHAVED BLACK TRUFFLES – \$15

### OYSTER COCKTAIL

Oysters on half shell – \$2 EACH

### ZUCCHINI FLOWERS

Fried Zucchini Flower, Stuffed with Fontina, Ricotta, Parmigiano, Micro Arugula , Drizzle with Honey. – \$15

### PROSCIUTTO & FIGS

Prosciutto San Daniele, Fresh Cut Figs, Aged Balsamic Drizzle. – \$21

### PASTA & BLACK TRUFFLE

Fresh pasta in a Black truffle butter sauce, wild mushrooms and fresh shave summer black truffles. – \$25

### CHICKEN PAILLARD

Chicken breast pounded thinly with fresh herbs, pan seared topped with a mix green salad with cucumbers, cherry tomatoes, red onion, shaved grana padano & mozzarella salad, lemon vinaigrette – \$24

### BRANZINO

Filet of Mediterranean Sea Bass, red onions, cherry tomatoes, Corn, avocado, Lemon Vinaigrette. – \$32

### LOBSTER FRA DIAVOLO

Whole lobsters 1 ¼ lb , spicy tomato & garlic sauce, over Spaguetti. – \$48

### RACK OF LAMB

Red Wine Garlic Herb Au jus, Sauté Spinach, rosemary fingerling potatoes – \$31

### KANSAS CITY STRIP STEAK

12 oz. Grass-fed center cut bone in New York Strip, Wild Mushrooms roasted potatoes – \$52

### BISTECA FIORENTINA(FOR TWO)

Pat Lafreida Porterhouse 40 day Dry Aged 42 oz center cut grass-fed. – \$125

