

VINUM

WINE SPECIALS

CHAMPAGNE BRUT

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

RED BLEND

La Montesa, Rioja, Spain 2013 –
\$48



SPECIALS

OYSTER COCKTAIL

Oysters on half shell – \$2 EACH

CHICKEN MEATBALLS

Ground chicken, fontina cheese, grated cheese, Vodka Sauce – \$15

PROSCIUTTO & FIGS

Prosciutto Wrapped Figs Stuffed With Gorgonzola Cheese – \$21

CREPPE A LLA FIORENTINA

Thin crepe stuffed with ricotta, parmesano & spinach. Baked over
bechamel and Tomato. – \$15

LOBSTER FRA DIAVOLO

Whole lobsters 1 ½ lb , spicy tomato & garlic sauce, over Spaghetti. – \$48

GROUPE FISH MARECHIARA

Wild Grouper Fish served in a white wine and a touch of tomato sauce with
clams, mussels and shrimps – \$32

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

PORK OSSOBUCO

Pork shank marinated overnight in herbs, garlic, wine and tomato slowly
braised, served over saffron risotto. – \$32

