

# Tonight's Specials

## Featured Wine

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### **Banfi, Chianti Classico Riserva**

This classic wine from Banfi is well rounded, spicy, elegant, and structured. A great pairing to both pasta and the Stuffed Guinea Hen.

12/17/48

## Featured Starters

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### **Warm Goat Cheese Salad**

Goat cheese with a crushed walnut crust, baked until golden, served on a bed of fresh greens with our housemade creamy balsamic dressing & croutons 11.5

### **Organic Lentil and Barley Soup**

Barley and lentils in a homemade Bell & Evans chicken stock, with European bacon, fresh carrot, celery and onion 8

## Featured Entrées

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### ★ **Stuffed Boneless Guinea Hen**

Boneless Guinea Hen stuffed with garlic, carrots, onions, shiitake mushrooms, and breadcrumbs served over warm farro, butternut squash and bacon with pan juices 25

### **Tagliatelle with Shrimp**

Our house-made tagliatelle with shrimp, shallots, spinach and cherry tomatoes prepared in a white wine and shrimp stock reduction 23

### **Eggplant Rollatini**

Thinly sliced, breaded native eggplant, filled with ricotta and Parmigiano Reggiano cheese and topped with our housemade toscano sauce and mozzarella. Baked until bubbling hot and topped with arugula 20

### **Hanger Steak "alla tagliata"**

Italy's most popular steak, sliced and served with french fries and garnished with grilled asparagus 26.5

### **Homemade Feather Light Gnocchi**

Handmade gnocchi served with your choice of homemade Pomodoro sauce or ala crema di Parmigiano 20

### **Homemade Ravioli "Quattro Formaggi"**

Our oversized house made ravioli stuffed with a delicious mixture of Ricotta, Parmigiana Reggiano, Asiago, and Mozzarella cheeses with a hint of parsley served with pomodoro sauce 20

### ★ **Lasagna Bolognese**

Layers of fresh egg pasta, bechamel and our famous pork and beef Bolognese sauce, topped with plum tomatoes and mozzarella and finished in the oven. An Alforno classic! 22