



**CHARDONNAY**  
**WEEK DAYS ONLY**  
**LUNCH MENU**

**GROUP AND EVENT DINING**

**ANTIPASTO**

(To be shared)

Season Cherry Tomatoes, Fresh Mozzarella and Olives  
Assortment of house bruschettas

**APPETIZER**

Mixed baby green salad with tomato and parmesano

Or

Soup of the day

**LUNCH ENTREES**

Spaghetti pasta alla Bolognese

Or

Chicken Breast with mixed mushrooms reduction sauce,  
served with gorgonzola mashed potatoes

Or

an seared Pink Trout, white wine, almonds, served w mixed  
vegetables

**DESSERT**

Homemade bread pudding

Or

Panna Cotta with strawberry syrup

**\$29 per person**

Not included, alcohol, tax and gratuity



## SAUVIGNON BLANC LUNCH MENU/WEEK DAYS

### ANTIPASTO

(To be shared)

Roasted Shrimp with Garlic and Oil  
Assortment of house brusquettas

### APPETIZER

Mixed baby green salad with tomato and parmesano

Or

Soup of the day

Or

Homemade traditional Cesar salad with croutons

### LUNCH ENTREES

Far and gorgonzola cheese ravioli w marsala wine and cream

Or

Grilled 8oz Vacio Prime with Roasted Potatoes

Or

Fresh Salmon topped with Tomato Capers Basil Salsa  
Served w vegetables

### DESSERT

Homemade tiramisu del Basilico

Or

Panna Cotta with strawberry syrup

\$34 per person

Not included, alcohol, tax and gratuity



## MERLOT

### DINNER AND LUNCH MENU

#### ANTIPASTO

(To be shared)

Roasted Shrimp with Garlic and Oil

Assortment of house bruschettas

#### APPETIZER

Mixed baby green tossed w gorgonzola cheese, walnuts and apples, cherry vinaigrette

Or

Homemade traditional Cesar salad with crispy croutons

#### DINNER ENTREES

Spaghetti alla Bolognese, Homemade Meat Ragu

OR

Grilled 10oz Vacio Prime with French fries

OR

Fresh Salmon in a balsamic glaze reduction sauce

Served w vegetables and potatoes

#### DESSERT

Homemade bread pudding

Or

Panna Cotta with strawberry syrup

\$37 per person

Not included, alcohol, tax and gratuity



## MALBEC

### DINNER MENU

#### ANTIPASTO

(To be shared)

Fried calamari rings w spicy tomato sauce  
Assortment of house brusquettas

#### APPETIZER

Mixed baby green tossed w gorgonzola cheese, walnuts and  
apples, cherry vinaigrette

Or

Homemade traditional Cesar salad with crispy croutons

#### DINNER ENTREES

Pear and Gorgonzola cheese Ravioli, in a cream of marsala  
wine and figs

Or

10oz Angus grilled Skirt Steak (Entraña), served with  
French Fries

Or

Fresh Corvina alla Picatta wine lemon capers sauce, served w  
potatoes and vegetables

#### DESSERT

Tiramisu del Basilico

Or

Homemade Panna Cotta, Strawberry Syrup

\$42 per person

Not included, alcohol, tax and gratuity



## CABERNET SAUVIGNON DINNER MENU

### ANTIPASTO

(To be shared)

Fried calamari rings w spicy tomato sauce

Mixed Prosciutto with parmesan cheese and olives

### APPETIZER

Beef Carpaccio topped w parmesan cheese, capers

Or

Mixed baby green tossed w gorgonzola cheese, walnuts and  
Balsamic vinaigrette

### DINNER ENTREES

Spinach Fettuccini Lobster Sauce, Mushroom and Shrimp

Or

10oz Angus New York Steak, red wine reduction sauce,  
served w parmesan risotto

Or

Fresh Branzino in a wine cherry tomato sauce, vegetables

### DESSERT

Tiramisu del Basilico

Or

Crème Brulle

Espresso included

\$48 per person

Not included, alcohol, tax and gratuity



## KID'S MENU

### PASTA

Penne or Spaghetti

Tomato Sauce with grilled chicken

Homemade Meat Sauce

Alfredo Sauce with grilled chicken

Four cheese ravioli with tomato sauce

\$12

### MEAT

Grilled 5oz Skirt Steak with French fries

Chicken breaded Milanese with French fries

\$16

Vanilla Iced Cream with chocolate syrup

1 Soda 1 ice cream per kid

Choice of one Pasta or one Meat