



CHARDONNAY
WEEKDAYS ONLY/ NOT WEEKENDS
LUNCH MENU

GROUP AND EVENT DINING

ANTIPASTO

(To be shared)

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

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

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

DESSERT

Homemade bread pudding

Or

Panna Cotta with strawberry syrup

\$32 per person

Not included, alcohol, tax and gratuity

Max 20 people



SAUVIGNON BLANC
LUNCH MENU/WEEKDAYS

GROUP AND EVENT DINING

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

Pear and gorgonzola cheese ravioli w marsala wine and cream sauce

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

\$37 per person

Not included, alcohol, tax and gratuity



MERLOT

DINNER AND LUNCH MENU

GROUP AND EVENT DINING

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

\$40 per person

Not included, alcohol, tax and gratuity



MALBEC
DINNER MENU

GROUP AND EVENT DINING

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

\$45 per person
Not included, alcohol, tax and gratuity



CABERNET SAUVIGNON

DINNER MENU

GROUP AND EVENT DINING

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 lemon vinaigrette

Or

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

DESSERT

Tiramisu del Basilico

Or

Crème Brulle

Espresso included

\$49 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
\$12

MEAT

Grilled 6oz Skirt Steak with French fries
or
Chicken breaded Milanese with French fries
\$18
Vanilla Ice Cream with chocolate syrup

1 Soda 1 ice cream per kid

Choice of one Pasta or one Meat