

Nebbiolo Dinner Menu



October 2015

Organic Market Greens

Medley of fresh, local organic greens, thin sliced Red onion, candied walnuts, fresh crumbled tangy bleu cheese and apple-maple vinaigrette 8.50

Insalata Romana

Our Nebbiolo Caesar of fresh crisp Romaine, Reggianito, baguette crostini, & Yvette's lemon-zesty dressing 8.75

Sesame Beef Tips

Asian seasoned beef on fresh organic greens & crisp romaine w/ a ginger-sesame vinaigrette 15.75

Pan Seared Ahi Salad

Sesame crusted Ahi served rare on a salad of fresh greens, heirloom tomatoes, avocado & lime-ginger vinaigrette 18.00

Add To Any Salad:

***Add chicken +4.75**

***Add Prawns +7.50**

***Add Salmon +9.75**

Entrées

*Local- Feckin Brewery's IPA Battered Fish n' Chips

Tender Cod w/ lemony remoulade-tartar sauce & Homemade Nebbi-Chips
14.75 **Wine Pairing** * Feckin Dublin Pale or perhaps a refreshing, cold glass of Stellina Prosecco!

*Pan Roasted Natural Chicken

Yukon Gold, butter & cream mashed potatoes w/ pan jus roasted brussels & rich n' savory pan gravy... Fancy comfort food!
18.75 **Wine Pairing** ~ Christopher Bridge, Pinot Noir or Li Veli, Primitivo

Quattro Funghi Ravioli

4 mushrooms ravioli w/ savory Marsala and fresh cherry tomato cream sauce... Soooo good!
16.75 **Wine Pairing** ~ Lone Birch, Red or Deux Fen, Pinot Noir

*Charred-Roasted Natural Tender Beef w/ Sautéed Mushrooms

8 oz Char-grilled and oven roasted tender med-rare filet of beef marinated in red wine vin and Sage w/ brandy butter sautéed mushrooms on creamy polenta and seasonal veggies Provençal.
24.75 **Wine Pairing** ~ -Avalon, Cabernet Sauvignon or Rioja Vega, Tempranillo

*T-Bone Lamb Chops

2 charbroiled, oven roasted, fresh-local, Sudan Farms Lamb w/ Yukon Gold mashed potatoes and mixed grill of seasonal vegetables... Extraordinary!
26.75 **Wine Pairing** ~ Alder Ridge, "Six Prongs" Cabernet or Travigliani, "Coste Sesia" Nebbiolo

*Pan-Seared Pacific Salmon

On Gran Padano and mushroom risotto topped w/ fresh fennel cream sauce and fresh asparagus... Simply amazing!!!
25.75 **Wine Pairing** ~ Nicolas Potel, Macon Village Chardonnay or Marchesi Verdicchio

Suggested Wine Pairings are not included in Entrée Price
Ask your server about today's Special Menu features and tempting Desserts we have!

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness