

Welcome to Michael Alberini's Restaurant and Wine Shop

Greek Isles Salad Sub 3/ ALa Cart 7

Field greens and baby spinach tossed in house vinaigrette with slivered red onion, sun dried tomato, kalamata olives and goat cheese.

Aparagus and Smoked Gouda Arancini \$8

Creamy risotto balls, fried golden brown served with roasted red pepper aioli.

Japanese Scallops \$30

Pan seared jumbo scallops atop black and white barley with yuzu wasabi sauce, sesame and cilantro. (Suggested Wine Pairing: Peirano Chardonnay)

Grilled Veal Chop \$34

Natural milk fed veal flame grilled with a white balsamic, cherry tomato and baby cipolini onion relish over spinach risotto. (Suggested Wine Pairing : La Cana Albarino)

Charleston Surf and Turf \$32

Twin filet medallions paired with a 6oz flame grilled lobster tail basted in garlic and herb butter. Served with whipped yukon gold potatoes. (Suggested wine pairing: Darioush Chardonnay)

Flame Grilled Wild Venison (Limited Availability) \$39

Char grilled rack of venison, blackberry cabernet demi-glace, herb and mascarpone soft polenta. (Suggested Wine Pairing: Wagon Wheel Red)