

Welcome to Michael Alberini's Restaurant and Wine Shop

**Burrata Caprese** ..... \$10

Creamy hand stretched mozzarella with local Molnar Farm tomatoes, aged balsamic reduction, olive oil, basil and cracked black pepper.

**Steakhouse Mac 'n' Cheese** ..... \$18

Braised filet mignon tips, button mushroom, three cheese blend, cajun onion straws, penne pasta.  
(Suggested Drink Pairing: Truth IPA)

**Sicilian Grilled Octopus** ..... \$12

Flame grilled octopus with cold pressed olive oil, aged balsamic reduction, lemon zest, fried capers and pistachio.

**Fresh Jumbo Scallops** ..... \$30

Pan seared jumbo scallops, asian yuzu vinaigrette, sticky rice, hibachi sauce and micro cilantro.  
(Suggested Wine Pairing: Chateau Virgile Rose)

**Scampi Medallions** ..... \$27

Tender filet medallions seasoned and char-grilled, atop whipped yukon potatoes with sautéed rock shrimp scampi. (Suggested wine: Rubus Cabernet)