

Michael Alberini's Restaurant & Wine Shop

Chateau Virgile Rosé 7/23

Red berry and Spring flowers on the nose. Voluptuous red berry on the center with essence of orange zest, leading to an exceptionally clean finish with bright acid notes echoing hints of strawberry.

Burratta Dolce \$10

Fresh and creamy mozzarella, spinach, charred peaches, cracked pepper, and balsamic reduction.

Burgundy Beef Tips \$14

Tender filet tips braised with burgundy wine and mushrooms. Served over a bed of sticky rice. (Suggested Wine Pairing: Scotto Cab)

Airline Chicken Breast \$20

Airline Chicken, herbs de Provence pan-seared, sliced, whipped Yukon, asparagus, white wine lemon cream (Suggested Wine Pairing: Alexander Brown Chardonnay).

Blackened Sea Scallops \$32

Blackened Sea scallops, Romano polenta, lemon thyme beurre blanc(Suggested Wine Pairing: Benziger Sauvignon Blanc).

Pan-Fried Jon Dory \$26

Fresh filet of Jon Dory, seasoned pan-fried, caper and tarragon butter, saffron risotto (Suggested Wine Pairing: Le Rime Pinot Grigio)

Shrimp and Scallop Puttanesca \$22

Sautéed shrimp and scallops,olive oil sun-dried tomato, caper, garlic, kalamata olives, caper, and anchovy, cavetappi pasta. (Suggested Wine Pairing: Osso Anna Chardonnay)