

Quintelicious

Paulo's Italian Trattoria

March 2 - 26, 2017

\$27 plus Taxes + Gratuities

Appetizer

Mixed baby greens, cherry tomato, cucumbers, carrots, red onions
served with a first frost **Huff Estates** vinaigrette dressing

Entrée

Ragu of lamb *from* **McColl Farms** cooked in a Baco Noir wine *from* **Sandbanks**
with herbs, carrots, fennel, celery & fresh rosemary *au jus*
served with rigatoni pasta

Dessert

Dessert of the day

Suggested pairing with **Barley Days Brewery** Wind & Sail Dark Ale