

ARTURO

JOE'S

# CIGAR DINNER

January 18, 2012 \$65.00  
RSVP 789-3230

## CAESAR SALAD

*Crisp Romaine lettuce tossed with Chef Pete's Caesar dressing and finished with imported Romano cheese.*

## CALAMARI GIOVANNI

*Tender calamari rings breaded, then fried & sautéed with scallions, mushrooms & diced roasted red peppers in a white wine, garlic butter, soy sauce.*

## VEAL OSSO BUCO

*Pan-seared veal shanks slow roasted with celery, onions, mushrooms, carrots in whole peeled valoroso tomatoes & house made veal demi-glaze.*

*Roasted garlic smashed potatoes are served on the side with this dish.*

## ESTANCIA CABERNET SAUVIGNON

## DESSERT

## R.L.BULLER TAWNY PORT

898

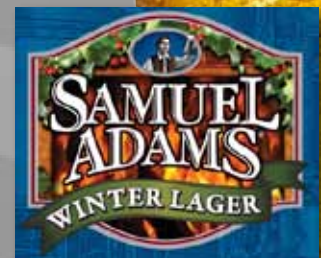
COUNTRY: DOMINICAN REPUBLIC  
WRAPPER: CONNECTICUT  
BINDER: DOMINICAN REPUBLIC  
FILLER: DOMINICAN REPUBLIC  
STRENGTH: MILD

DON DIEGO

COUNTRY: DOMINICAN REPUBLIC  
WRAPPER: CONNECTICUT  
BINDER: DOMINICAN REPUBLIC  
FILLER: DOMINICAN REPUBLIC  
STRENGTH: MILD TO MEDIUM

BAHIA B LINE

COUNTRY: NICARAGUA  
WRAPPER: ECUADOR  
BINDER: CONNECTICUT  
STRENGTH: MEDIUM



**UPRISING**  
AMERICAN WHISKEY