



MOTHERS DAY DINNER

APPETIZERS

- CAPRESE SALAD FRESH MOZZARELLA, TOMATOES, FRESH BASIL & BALSAMIC REDUCTION \$12
FRIED CALAMARI SERVED WITH MARINARA SAUCE & SPICY MAYO \$14
CHARCUTERIE BOARD PARMIGIANO, GOAT CHEESE, GRAPES & ROASTED WALNUTS, PROSCIUTTO, SOPPRESSATA, OLIVES & RED ROASTED PEPPERS \$18
POLPETTI MEATBALLS & MARINARA SAUCE \$14
RAW OYSTERS HALF DOZEN \$21

SALADS

- CAESAR SALAD ROMAINE, CAESAR DRESSING, CROUTONS, PARMIGIANO SHAVINGS \$10
MISTA GOAT CHEESE MIXED GREENS, CRUMBLER GOAT CHEESE, RED GRAPES, CARAMELIZED ONION & SESAME SEED VINAIGRETTE \$12
PEAR SALAD ARUGULA, MERLOT PEARS, BLEU CHEESE, PECANS & CHAMPAGNE VINAIGRETTE \$15
BURRATA SALAD - FRESH MOZZARELLA, PROSCIUTTO, CHERRY TOMATOES, ARUGULA, BALSAMIC \$18

PASTA

- FETTUCCHINE BOLOGNESE TRADITIONAL GROUND BEEF & TOMATO SAUCE \$25
LASAGNA AL FORNO BAKED LAYERS OF LASAGNA, RICOTTA, BOLOGNESE SAUCE & MOZZARELLA \$28
RIGATONI FUNGHI MUSHROOMS, PEAS, PROSCIUTTO IN COGNAC CREAM SAUCE \$26
PENNE ALLA VODKA CLASSIC VODKA ROSÉ SAUCE \$24
LINGUINE VONGOLE CLAMS IN GARLIC WHITE WINE SAUCE SERVED OVER LINGUINE \$30
WILD MUSHROOM RAVIOLI TRUFFLED SAGE BUTTER SAUCE \$27
GNOCCHI BRIE PORTOBELLO – RAPINI, PORTOBELLO, MUSHROOMS, BRIE SAUCE & A TOUCH OF DEMI GLACE \$27

ITALIAN CLASSICS

- CHICKEN PICCATA CAPERS & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$29
CHICKEN PARMIGIANA LIGHTLY BREADED CHICKEN, MOZZARELLA, MARINARA SERVED WITH LINGUINE \$29
CHICKEN MARSALA MARSALA WINE SAUCE & MUSHROOMS SERVED WITH PENNE \$29
VEAL PARMIGIANA LIGHTLY BREADED VEAL, MOZZARELLA, MARINARA SERVED WITH LINGUINE \$37
VEAL PICCATA CAPERS & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$36
VEAL MARSALA MARSALA WINE SAUCE & MUSHROOMS SERVED WITH PENNE \$36
OSSO BUCCO BRAISED VEAL SHANK, 3" CUT AU JUS AND DEMI GLACE & PARMIGIANO RISOTTO \$56

STEAKS & SEAFOOD

- DELMONICO RIBEYE SPECIAL HERBS AND SPICES \$55
FILET MIGNON RED WINE DEMI-GLACE, SERVED WITH MARKET VEGETABLES \$49
SURF N TURF FILET MIGNON RED WINE DEMI-GLACE & LOBSTER TAIL \$65
RACK OF LAMB DOUBLE BONE STYLE, MUSHROOM, MARSALA WINE DEMI-GLACE & GOAT CHEESE CRUMBLES. \$59

ALL STEAKS ARE SERVED WITH MARKET VEGETABLES

- SALMON PICCATA CAPERS, & LEMON BUTTER SAUCE SERVED WITH LINGUINE \$35
LOBSTER TAIL RISOTTO SHRIMP AND SCALLOPS AND SAFFRON RISOTTO & PEAS \$52
AL PESCATORE SHRIMP, CLAMS, MUSSELS, LOBSTER & SQUID, LINGUINE IN FRA DIAVOLO SAUCE \$39
CHILEAN SEABASS SUNDRIED TOMATOES PESTO SALSA VERDE, RISOTTO & MARKET VEGETABLES \$49