

Mother's Day Menu 2022

Appetizer

POLPO	19
<i>Grilled octopus, bell pepper vinaigrette, arugula, fingerling potatoes.</i>	
PERE E GORGONZOLA	15
<i>Broiled pears, Gorgonzola cheese, candied pecans, spinach, balsamic vinaigrette.</i>	
DATTERI RIPIENI	15
<i>Applewood-smoked bacon-wrapped dates, filled with Goat cheese, Mascarpone cheese, green onion.</i>	
PARMESAN-CRUSTED ASPARAGUS	19
<i>Breaded asparagus, parmesan-crusting, lemon butter caper sauce, jumbo lump crab meat.</i>	
BURRATA E PROSCIUTTO	21
<i>Burrata cheese, Prosciutto, fresh figs, candied pecans, arugula, fig reduction, balsamic drizzle.</i>	

Salad

INSALATA CESARE	8
<i>Romaine lettuce, Caesar dressing, croutons, Parmesan cheese.</i>	
BEET SALAD	15
<i>Roasted beets, arugula, goat cheese, toasted walnuts, balsamic vinaigrette.</i>	
INSALATA CAPRESE	14
<i>Buffalo Mozzarella, tomatoes, olive oil, Balsamic reduction, fresh basil.</i>	
-- With Prosciutto 19	
INSALATA DELLA CASA	9
<i>Mixed greens, tomatoes, carrots, red onion, cucumbers, Italian vinaigrette.</i>	
-- with avocado 11	

Entrée

MEDAGLIONI DI FILETTO DI MAIALE	24	RAVIOLI DI FORMAGGIO	18
<i>Pork Tenderloin medallions, peppercorn brandy cream sauce, parmesan risotto, crispy shallots.</i>		<i>Ricotta cheese & spinach homemade ravioli. tomato vodka cream sauce, toasted pine nuts, fresh basil.</i>	
VITELLO OSSO BUCO	43	DENTICE ROSSO AL LIMONE	37
<i>Veal shank slowly braised with white wine, tomatoes, served over parmesan risotto.</i>		<i>Grilled Red Snapper, white wine, lemon butter sauce, artichoke hearts, capers, linguine Aglio e Olio with spinach.</i>	
GNOCCHI QUATTRO FORMAGGI	19	MELANZANE ALLA PARMIGIANA	17
<i>Homemade ricotta dumplings, four-cheese cream sauce, toasted walnuts.</i>		<i>Breaded eggplant, Pomodoro sauce, Mozzarella cheese, linguini Pomodoro.</i>	
BEEF SHORT RIB	36	SALMONE ALLA GRIGLIA	27
<i>Red wine reduction, parmesan risotto, crispy leeks.</i>		<i>Fennel-crusted Grilled Atlantic Salmon, lemon tarragon cream sauce, roasted tomatoes, grilled asparagus.</i>	
POLLO AL LIMONE	22	LINGUINE ALLA VONGOLE	23
<i>Breaded pan-seared chicken, white wine lemon butter sauce, artichoke hearts, capers, Linguine Aglio e Olio with spinach.</i>		<i>Linguine, clams in the shell, garlic, cherry tomatoes, white wine lemon butter sauce, fresh basil.</i>	
RAVIOLI DI ARAGOSTA	34		
<i>Lobster & mascarpone cheese homemade ravioli, tarragon cream sauce, roasted corn, roasted tomatoes.</i>			

Side Dishes \$7

<i>Sautéed Broccolini</i>	<i>Parmesan Risotto</i>	<i>Rosemary Potatoes</i>
<i>Grilled Asparagus</i>	<i>Sautéed Spinach</i>	<i>Meatballs</i>

Other items normally offered on our regular dinner menu will not be available during this event. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.