

Mother's Day Menu

THREE COURSE PRIX-FIXE

\$65.00 PER PERSON *plus tax and gratuity

FIRST COURSE

CHOICE OF

- TUNA TARTARE Big Eye Tuna, pine nuts, mint, avocado, ginger, spicy mayo.
INSALATA DI CESARE Original Caesar salad, homemade dressing, white anchovies.
BURRATINA Creamy mozzarella pugliese, roasted beets, balsamic reduction.
MELANZANE E ZUCCHINE Baked eggplant, zucchini, mozzarella, tomato sauce.
FRITTURA DI CALAMARI Lightly fried calamari.
CERVELLATA Homemade hot and sweet italian sausage, broccoli rabe, cannellini beans.
PIZZA MARGHERITA Tomatoes, mozzarella cheese.
CARPACCIO PARMIGIANA Warm, thinly sliced Filet Mignon, parmigiano, mozzarella, tomato salsa, basil pesto.

SECOND COURSE

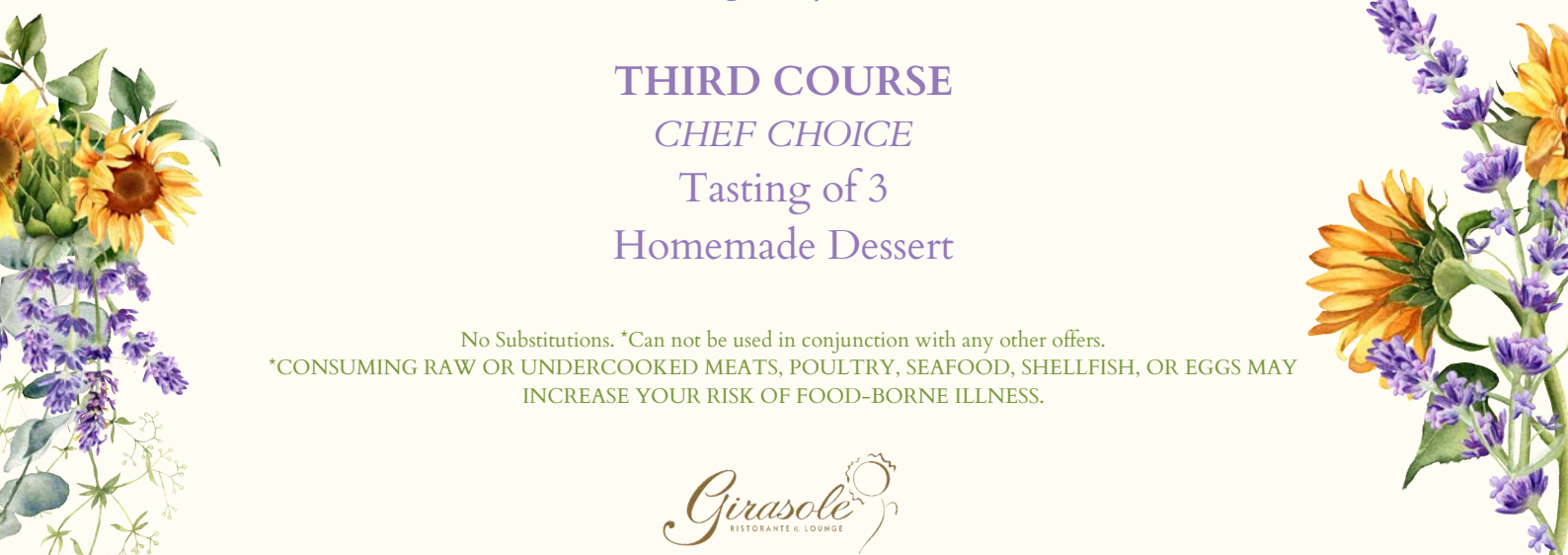
CHOICE OF

- RAVIOLI DI ZUCCA Homemade squash filled ravioli, parmigiano, black truffle, butter, sage.
GNOCCHI Creamy mozzarella pugliese, heirloom cherry tomato, basil leaf.
RIGATONI E POLPETTA Homemade Wagyu meatball, tomato sauce, parmigiano, ricotta.
FRUTTI DI MARE SPAGHETTI Fresh seafood, evoo, garlic, diced tomatoes.
POLLO GIRASOLE Chicken breast, mozzarella, fontina, Italian bacon, roasted vegetables.
VITELLO Veal parmigiana, burrata, mozzarella, parmigiano, tomato sauce.
SALMONE Grilled wild faroe island salmon, cannellini beans, diced bell peppers, lemon, parsley.

THIRD COURSE

CHEF CHOICE

Tasting of 3
Homemade Dessert



No Substitutions. *Can not be used in conjunction with any other offers.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.