

HAPPY MOTHER'S DAY DINNER

Sunday, May 13, 2018

ANTIPASTI

Spring Salad <i>fresh berries, honey-poppy seed vinaigrette, ricotta salata, field greens</i>	7
Beet Salad <i>pistachios, feta cheese, arugula, balsamic vinaigrette</i>	6
Caesar Salad <i>white anchovies, hand-cut croutons, aged parmesan, house Caesar dressing</i>	6
Bruschetta Puttanesca <i>roasted peppers & tomatoes, capers, garlic, kalamata olives, fresh mozzarella</i>	6
Crispy Calamari <i>lemon zest, parmesan, cherry pepper emulsion</i>	6
Zuppa del Giorno <i>Chef's soup of the day</i>	MKT
Italian Wedding Soup <i>acini di pepe, meatballs, chicken, spinach</i>	3.5/5

PRIMI

Linguini <i>housemade spinach linguini, grilled jumbo shrimp, lemon cream sauce</i>	13/26
Gnocchi <i>sweet peas, seared sea scallops, calabrian chili butter sauce</i>	14/28
Risotto <i>wild mushrooms, pork confit</i>	13/26
Cresta de Gallo <i>roasted red peppers, roma tomatoes, artichokes, kalamata olives, spinach, aglio olio</i>	11/22

SECONDI DINNER

Salmon <i>cocoa-rubbed salmon, honey chipotle glaze, parmesan risotto, chef's seasonal vegetable</i>	28
Black & Blue Petit Filet Mignon <i>blackened 5oz. filet mignon, blue cheese, horseradish mashed potatoes</i>	28
Eggplant Parmesan <i>spaghetti marinara</i>	16
Chicken Parmesan <i>spaghetti marinara</i>	20
Veal Parmesan <i>spaghetti marinara</i>	24
Veal Saltimbocca <i>spaghetti, madeira wine sauce</i>	28

SUGGESTED WINES

303 MOSCATO D'ASTI, CASTELLO DEL POGGIO (ASTI) 2016	34
304 VERMENTINO, MASSERIA BORGO DEI TRULLI (PUGLIA) 2016	34
536 VALPOLICELLA CLASSICO, ETTORE RIGHETTI "VIGNETI DI ETTORE" (VENETO) 2016	41
554 CABERNET SAUVIGNON/MERLOT, CASALI DI BIBBIANO "ARGANTE" (TOSCANA) 2010	60