

Special Mother's Day Menu

SUNDAY, MAY 14, 2017

12:45 - 8:30 PM

Complimentary Mimosa
for the Mothers

Antipasti ~ Appetizers

Zuppa Del Giorno \$10

Soup of the Day

Insalata Mista \$10

Mixed Greens, Tomato, Cucumber, Homemade Croutons with a Balsamic Dressing

Insalata Cesare \$10

Romaine Hearts, Homemade Croutons, Shredded Parmesan in a Caesar Dressing

Insalata di Pere e Gorgonzola \$12

Romaine Lettuce, Pears cooked with Red Wine, Italian Blue Cheese, Raisins, and Walnuts in a Balsamic Glaze

Parmigiana \$14

Slices of Eggplant in a Light Tomato Sauce topped with Imported Parmesan Cheese

Burrata con Prosciutto di Parma \$20

A White, Semi-soft Italian Cheese with Prosciutto imported from Parma, Italy

Calamari Fritti e Gamberi in Tempura \$22

Golden Fried Calamari and Lightly Battered Gulf Shrimp

Carpaccio di Tonno \$24

Tuna Carpaccio with Crispy Vegetables

Paste ~ Pastas

Fettuccine Ortolana \$20

Handmade Fettuccine with Seasonal Vegetables in a Light Tomato Sauce

Ravioli Ricotta e Spinaci \$24

Handmade Ravioli filled with fresh Spinach Leaves and Cheese in a Sage Butter Sauce

Lasagna \$20

Freshly Prepared Meat Lasagna in fresh Tomato Sauce and a touch of Béchamel Cream

Spaghetti Allo Scoglio \$24

Spaghetti with Clams, Mussels, Sea Scallops, and Shrimp in a Light Tomato Sauce

Secondi ~ Entrées

Scallopine di Pollo Capperi e Limone con Verdure di Stagione. \$29

Chicken Scallopine with Capers and Lemon served with a side of Seasonal Vegetables

Agnello Arrosto in Vino Rosso con Patate Arrosto e Verdure di Stagione. \$38

Roasted Lamb in a Red Wine Sauce. Served with Roasted Potatoes and Seasonal Vegetables.

Salmone Al Limone Con Spinaci \$30

Fresh Salmon Fillet with Lemon sautéed in Extra Virgin Olive Oil served on a bed of gently cooked Spinach

Branzino Alla Mediterranea con Carciofi e Verdure di Stagione \$36

Mediterranean Sea Bass with Anchovies and a side of Seasonal Vegetables

Dolce ~ Dessert

Millefoglie Della Mamma \$10

RESERVATIONS RECOMMENDED ~ 941 254 6565