



**APPETIZER,
SALAD, &
DESSERT
INCLUDED
WITH ENTRÉE**

MOTHER'S DAY DINNER MENU

APPETIZERS

(Choice Of)

CALAMARI FRITTI MISTO

Tender squid rings and zucchini, semolina dusted and fried. Served w/ lemon aioli and Sriracha mayo.

BURRATA CRUDO

Burrata wrapped with Prosciutto de Parma on roasted red beet w/ dried apricot compote.

INSALATA

(Choice Of)

INSALATA CAESARE

Romaine hearts tossed in our house Caesar dressing with a parmesan crostini and shaved Parmigiano-Reggiano.

INSALATA MISTO

Baby mixed greens, seasonal carrots and radishes, Roma tomatoes, and red onions w/ our balsamic house dressing.

MAIN COURSE

(Choice Of)

RAVIOLI DI PORTOBELLO

*Portabella and ricotta stuffed jumbo ravioli in sage cream, drizzled w/ truffle oil. **63***

BACCI

*Semolina egg pasta stuffed with Italian sausage in mushroom parmesan cream drizzled w/ truffle oil. **63***

SALMON AL CARTOCCIO

*Filet of Faroe Island Salmon with lemon herbs, white wine, and extra virgin olive oil, baked in parchment paper. Served with seasonal vegetable and mushroom rice pilaf. **67***

PESCE BRANZINO

*Branzino fillet seared, baked, and drizzled with saffron, seafood crème. Served with seasonal vegetables and lemon risotto. **75***

POLLO PARMESAN

*Tenderized grain-fed chicken breast, crumbed and baked w/ tomato, mozzarella, and Parmigiano-Reggiano. Served with spaghetti ala olio. **61***

6 OZ. FILET MIGNON

*6 oz. Kansas Angus, dry-aged tenderloin drizzled with a cabernet-demi reduction, served with seasonal vegetable and potato. **80***

DOLCE

(Choice Of)

Molten Lava Cake

Homemade Tiramisu