



# Mother's Day Menu

## Antipasti

<i>Fiocchi Al Gorgonzola</i>	<i>\$9.50</i>
Ravioli filled with cheese and pears in a gorgonzola cream sauce	
<i>Bresaola Di Manzo Con Rucola E Parmiggiano</i>	<i>\$10.50</i>
Thin slices of air dried beef topped with arugola, parmesan, lemon, and extra virgin olive oil	
<i>Caprese Di Sorrento</i>	<i>\$13.50</i>
Slices of fresh Buffalo mozzarella with tomatoes, basil, balsamic and olive oil	
<i>Calamari Alla Chef</i>	<i>\$10.50</i>
Traditional fried calamari served with a light spicy marinara sauce	
<i>Gamberoni All 'Aglìo</i>	<i>\$10.50</i>
Shrimp sautéed in olive oil, garlic, and a light spicy white wine sauce	
<i>Zuppa di Aragosta</i>	<i>\$7.50</i>
Lobster Corn Chowder	

All entrees are with your choice of House Salad or Caesar and Sorbet

## Entrées

<i>Ravioli Di Funghi Di Bosco</i>	<i>\$23.50</i>
Ravioli filled with wild mushrooms and truffle oil with sage beurre blanc	
<i>Costate Al Vino Rosso</i>	<i>\$28.50</i>
Short ribs braised in red wine and tomatoes over parmesan risotto	
<i>Vitello Alla Francese</i>	<i>\$27.50</i>
Veal scaloppini egg washed and sautéed with lemon, white wine, and capers	
<i>Filetto Al Gorgonzola</i>	<i>\$34.50</i>
Grilled tenderloin of beef topped with gorgonzola cheese and red wine sauce	
<i>Spigola Alla Siciliana</i>	<i>\$34.50</i>
Baked bronzed Red Snapper over orange and fresh fennel with citrus vinaigrette	
<i>Agnello Scottadito</i>	<i>\$36.50</i>
Grilled rack of lamb with rosemary red wine sauce	
<i>Aragosta Della Mamma</i>	<i>\$38.50</i>
Baked 9oz Lobster Tail topped with crab meat and hollandaise sauce	

## Dolci

<i>Torta Di Formaggio</i>	<i>\$7.00</i>
New York Style cheesecake	
<i>Lava Di Cioccolato</i>	<i>\$8.00</i>
Soft centered chocolate lava cake with vanilla ice cream	
<i>Crème Caramel</i>	<i>\$7.00</i>
Traditional Spanish style caramel custard flan	

For your convenience, twenty percent gratuity will be added to all parties.

