

MOTHER'S DAY MENU

ANTIPASTI

ZUPPA DI POMODORINI

ITALIAN TOMATO SOUP • BRONZED SHRIMP • CREME FRAICHE • CRACKED PEPPER

TONNO ALLA NICOISE

SEARED AHI TUNA • ROMAINE • SMASHED FINGERLING POTATOES • NICOISE OLIVES • GRAPE TOMATOES • HARICOT VERT • SOFT BOILED EGGS • SHALLOT-TYME VINAIGRETTE

TORTINO DI GRANCHIO

JUMBO BLUE CRAB CAKES • BABY ARUGULA • SUNDRIED TOMATO AIOLI

COCKTAIL DI ARAGOSTA

4 OZ LOBSTER TAIL • MARIE ROSE SAUCE • MIXED GREENS • LEMON WEDGES

UOVA COCOTTE

OVEN BAKED EGG • WILD MUSHROOMS • PARMESAN- GRUYERE BLEND

TRIANGOLO DI LATTUGA

BABY ICEBERG LETTUCE • PICKLED ONIONS • PANCETTA • PEAR TOMATOES • GORGONZOLA CRUMBLES • GORGONZOLA VINAIGRETTE

ENTRÉES

FILETTO E FORMAGGIO

PAN SEARED 8OZ FILET • BRIE • MAITAKE AND BEECH MUSHROOM BLEND

CODA DI ARAGOSTA

8-10 OZ LOBSTER TAIL • DIPPED CORNMEAL BUTTER • CHIVES • SHALLOT LEMON AIOLI

POLLO FRITTO

MARINATED CHICKEN BREAST • FRESH CHIVES • TRUFFLE HONEY DRIZZLE

BISTECCA ALLA BISMARCK

16 OZ BLACK ANGUS RIBEYE • POACHED EGGS • PROSCIUTTO WRAPPED ASPARAGUS • HOLLANDAISE SAUCE • FRESH CUT FRIES

RAGU DI AGNELLO

GROUND LAMB SHOULDER RAGU • PAPPARDELLE PASTA • RICOTTA • MINT MICRO

SALSA DI ARAGOSTA AL ROMBO

6 OZ PAN SEARED TURBOT • LOBSTER SAUCE

DOLCI

CHOICE OF:

FRENCH CRÉPES

CHOCOLATE LAVA CAKE

MANGO GUAVA CHEESECAKE



*Full menu price of \$55.00 includes your choice of an appetizer, entrée, and dessert.

All entrees are served with Sorbet.

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