



Mothers Day Brunch Menu \$70 plus tax and gratuity
Live guitarist/singer 12:00 p.m. to 3:00 p.m.

Antipasti

Truffled Beef Carpaccio, Crispy Capers, Parmigiana, Crostini, House Pickles, Arugula

Chopped Hard Boiled Egg, Pancetta, Avocado, Red Onion, Tomato Bruschetta, Toast

Compressed Watermelon, Prosciutto, Honey, Feta, Balsamic Pearls, Basil

Burrata, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Berry, Mint

Soup of the Day

Piatto Principale

Baked Wild Mushroom, Potato, Brie Frittata with Arugula, Honey Dijon Vinaigrette

Linguini, Sautéed Black Tiger Shrimp, Cherry Tomato, Pistachio, Basil Pesto

Smoked Salmon, Poached Egg, Tarragon Béarnaise, Rapini, Ciabatta

Goat Cheese & Spinach Stuffed Chicken, Green Beans, Carrots, Parsnip Puree, Honey Mustard Jus

Wood Fire Grilled Branzino, Asparagus, Roasted Beets, Parsnip Puree, Lemon Caper Sauce

Dolce

Tiramisu, Coulis

Pistachio Cannoli

Coconut Saffron Panna Cotta

Italian Zabaione, Fresh Berries



Mothers Day Dinner Menu \$90 plus tax and gratuity
Live pianist/singer 6:30 p.m. to 9:30 p.m.

Antipasti

Truffled Beef Carpaccio, Crispy Capers, Parmigiana, Crostini, House Pickles, Arugula

Sous Vide Moroccan Octopus, Cucumber, Cherry Tomato, Chive Yogurt, Charred Eggplant
Puree

Compressed Watermelon, Prosciutto, Honey, Feta, Balsamic Pearls, Basil

Burrata, Roasted Beet, Candied Walnut, Orange, Radicchio, Pickled Berry, Mint

Soup of the Day

Piatto Principale

Linguini, Sautéed Black Tiger Shrimp, Cherry Tomato, Pistachio, Basil Pesto

Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Brown Butter, Sage

Goat Cheese & Spinach Stuffed Chicken, Green Beans, Carrots, Parsnip Puree, Honey
Mustard Jus

Wood Fire Grilled Branzino, Asparagus, Roasted Beets, Parsnip Puree, Lemon Capers Sauce

Wood Fire Grilled 6oz Tenderloin, Roasted Polenta, Asparagus, Mushroom Veal Jus

Dolce

Tiramisu, Coulis

Pistachio Cannoli

Coconut Saffron Panna Cotta

Italian Zabaione, Fresh Berries