

MOTHERS DAY MENU 2019

\$70 Per person as a tasting menu, Choose one item from each.

Starter

Wild Boar Sausage on Cheese	14
Roasted Sausage landed on Alba Italy Castelrosso Cheese Sauce, Charred Fennel Bulb.	
Gem Lettuce Caesar	12
Old school classic tossed with perfect gem lettuce.	
Living Salad Vegetarian"	12
Organic local greens, quinoa, shaved parmesan, lemon dressing.	
Imported Burrata Cheese	14
Creamy Puglian cheese with micro arugula, tomatoes, balsamic glaze.	

PASTA :

Bucatini Amatriciana	26
House Cured Pancetta & Guanciale in Pomodoro & Romano Cheese.	
Eggplant con Bufala vegetarian	26
Baked with Bufala Mozzarella, fresh pasta w/ pink pomodoro."	
Butternut Squash Ravioli, "Vegetarian"	22
Brown Butter Sage sauce and Amaretto Cookie Crumble. "Parma Italy"	
Spaghetti Aglio Olio w/Spinach	22
Fresh Organic long Stem Spinach with a nice garlic olive oil sauce.	
Duck Ragu	28
Venetian Style W/tender Spinach Fazzoletti.	

PROTEIN :

Jidori Thighs w/ Hot Cherry Peppers.	28
Juicy Spicy Farm Fresh Skin on roasted crispy Thighs!	
Ora King Salmon	39
# 1 Rated Healthy Omega Salmon oven roasted herb crusted.	
USDA Prime New York Strip	52
Peppercorn, Sea salt crusted charred mid rare sliced steak.	

ON THE SIDE : ALA CARTE

Green Beans.	8
With butter, sea salt Family style.	
Wild Broccoli Rabe.	12
Garlic Aglio e Olio. "a super food"	

Save room for Dessert.

Strawberry Zabaglione	12
Harry's Berries, Strawberries, Bananas, Marsala, Egg Custard Sauce.	

*Consuming raw or undercooked meat eggs may increase your risk of food-borne illness, especially if you have certain health conditions.