

# HAPPY MOTHER'S DAY

## - APPETIZERS -

**FRIED CALAMARI – 12**  
WITH MARINARA SAUCE

**EGGPLANT ROLLENTINI - 9**  
FILLED WITH A BLEND OF RICOTTA AND PARMIGIAN CHEESE TOPPED WITH MOZZARELLA

**FRESH MOZZARELLA AND TOMATO - 9**  
OUR HOMEMADE FRESH MOZZARELLA PAIRED WITH SLICED TOMATO, EXTRA VIRGIN OLIVE OIL, AND BALSAMIC GLAZE

**STUFFED MUSHROOMS - 9**  
STUFFED WITH CRABMEAT IN A WHITE WINE SAUCE

**BLACK TRUFFLE BURRATA – 12**  
ITALIAN BURRATA MOZZARELLA INFUSED WITH BLACK TRUFFLE, SERVED OVER A TOMATO WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE

## - PASTA -

**ROASTED PEPPER PAPARDELLE - 24**  
HOMEMADE PASTA WITH SHRIMP, SCALLOPS, SHIITAKE MUSHROOMS, AND SUN-DRIED TOMATOES IN A LIGHT GARLIC CREAM SAUCE

**HOMEMADE PAPARDELLE - 26**  
WITH SLICED SHORT RIB, SUN-DRIED TOMATOES, AND MUSHROOMS SERVED IN A BROWN SAUCE

**PORTOBELLO MUSHROOM RAVIOLI – 21**  
TOPPED WITH SUN-DRIED TOMATOES AND ASPARAGUS WITH A GARLIC-CREAM SAUCE.

**HOMEMADE PASTA SICILIANA - 23**  
SPINACH FETTUCINE WITH CHOPPED EGGPLANT, TOMATO, GARLIC, AND SQUASH SAUTÉED WITH A LIGHT TOMATO SAUCE AND TOPPED WITH BUFFALO MOZZARELLA

**RIGATONI ALLA GENNARO - 24**  
SCALLOPS AND SHRIMP SAUTÉED WITH GARLIC AND OLIVE OIL, TOPPED WITH DICED TOMATOES

## – ENTRÉES –

### **CHICKEN ROLLENTINI - 25**

CHICKEN BREAST STUFFED WITH PROSCIUTTO AND SWISS CHEESE IN A MARSALA WINE SAUCE

### **CHICKEN GIAMBOTTA - 24**

CHICKEN BREAST AND SAUSAGE SAUTÉED WITH MUSHROOMS, PEPPERS, ONIONS, AND POTATOES WITH A RED VINEGAR SAUCE.

### **VEAL TOSCANO - 25**

VEAL SCALOPPINI TOPPED WITH PROSCIUTTO, ASPARAGUS, AND PROVOLONE SERVED IN A SHERRY WINE SAUCE

### **VEAL OSSO BUCCO - 28**

VEAL SHANK SERVED OVER RISOTTO WITH A RED WINE DEMI-GLAZE

### **BRAISED SHORT RIBS – 28**

BRAISED WITH SUN-DRIED TOMATOES AND PORCINI MUSHROOMS, SERVED OVER RISOTTO IN A BROWN SAUCE

### **RACK OF LAMB - 28**

SAUTÉED WITH ROASTED GARLIC IN A MADEIRA WINE SAUCE

### **BRAISED LAMB SHANK - 29**

SERVED OVER SAFFRON RISOTTO WITH A RED WINE DEMI GLAZE

### **LOBSTER FRA DIAVLO - 32**

1 1/4 LB LOBSTER SERVED WITH MUSSELS, SHRIMP, AND CLAMS OVER LINGUINI

### **RED SNAPPER MARECHIARA - 29**

RED SNAPPER FILET TOPPED WITH MUSSELS, CLAMS, AND SHRIMP IN A LIGHT TOMATO SAUCE

### **SALMON HORSERADISH – 25**

ENCRUSTED WITH HORSERADISH AND SEASONED BREAD CRUMBS IN A CREAMY DIJON SAUCE

### **SWORDFISH SICILIANO - 27**

FILET OF SWORDFISH SAUTÉED WITH ONIONS, CAPERS, KALAMATA OLIVES, AND FRESH BASIL IN A LIGHT TOMATO SAUCE

### **12 OZ BONELESS RIB EYE – 29**

PORCINI MUSHROOMS IN A MADEIRA WINE SAUCE, SIDE OF BROCCOLI RABE SAUTÉED WITH HOT CHERRY PEPPER & CANNELINI BEANS

### **BLACK TRUFFLE MUSHROOM RISOTTO – 24**

WITH PORTOBELLO, SHIITAKE, AND PORCINI MUSHROOMS, TOPPED WITH SEARED SCALLOPS