

Buona Festa della Mamma

Happy Mother's Day



Appetizers

<i>~Duck & Mushroom Meatballs – crispy polenta cakes, brandy sauce</i>	<i>15</i>
<i>~Asparagus Bisque – Grana Padano shavings, first pressed olive oil</i>	<i>11 gf</i>
<i>~Crostini – eggplant, tomato & pepper caponata</i>	<i>9</i>
<i>~Crispy Calamari – peppadew peppers, chili glazed</i>	<i>12/18</i>
<i>~Spring Stack – lump crabmeat, mango & avocado, citrus vinaigrette</i>	<i>17 gf</i>
<i>~Littleneck Clams – tomatoes, sweet & hot banana peppers, lemon white wine broth</i>	<i>16 gf</i>

Salads

<i>~MezzaNotte - field greens, dried figs, hazelnuts, apples, pears, tomatoes,crispy goat cheese</i>	<i>14</i>
<i>~Caesar - white anchovy, Parmesan crostini</i>	<i>11</i>
<i>~Burrata - melon, tomato basil & cucumber salsa, first pressed olive oil</i>	<i>14 gf</i>

Entrée

<i>~'Crazy' Lasagna – pan formed, Chef's 3 meat Bolognese</i>	<i>23</i>
<i>~Lemon Gnocchi – light ricotta dumplings, Parmesan shavings</i>	<i>23</i>
<i>~Seafood Ravioli – lobster, scallop & shrimp filled, limoncello sauce</i>	<i>32</i>
<i>~Risotto – asparagus, artichoke hearts, spring peas, Grana Padano</i>	<i>26 gf</i>
<i>~Scallops & Shrimp – roasted fresh corn & tomato risotto, salmoriglio</i>	<i>34 gf</i>
<i>~Black Sea Bass – pan sautéed, black beluga lentils, parsnip puree, basil oil</i>	<i>29</i>
<i>~8oz 'Chairman's Reserve' Filet – potato & leek au gratin, caramelized cipollinis, fiddleheads, mushroom Chianti demi glace</i>	<i>42 gf</i>
<i>~Veal Saltimboca – prosciutto & sage, roasted potatoes, garlicky spinach</i>	<i>27</i>