



Mother's Day

\$49 PP EXCLUDING TAX AND GRATUITY

FIRST COURSE

CHOICE OF ONE

ZUPPA

Lobster bisque

INSALATA DI PERA

Arugula, radicchio, gorgonzola dolci, walnuts,
sweet poached pear

BURRATA

Creamy fresh burrata cheese, Orange marmalade,
Prosciutto Di Parma

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## **SECOND COURSE**

CHOICE OF ONE

### **RAVIOLI ALL'ARAGOSTA**

Homemade Lobster ravioli, Garlic bread, Lobster jus

### **DENTICE ROSSO IN PADELLA**

Pan seared Wild caught Red Snapper filet, cauliflower,  
kale, cherry tomatoes, Saffron emulsion

### **COSTINE D'AGNELLO ALLA GRIGLIA**

Grilled Lamb chops, rosemary fingerling potatoes,  
roasted brussel sprouts, Barolo Reduction

### **BISTECCA ALLA GRIGLIA**

Grilled N.Y Strip steak, broccoli rabe, potato cake,  
cherry tomatoes, Brandy peppercorn sauce

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DESSERT

CHOICE OF ONE

TARTUFO AL CIOCCOLATO

Chocolate shell filled with chocolate gelato & Zabaglione
covered in cocoa powder

COPPA RASPBERRIES & CREAM

A delicate sponge cake with layer of raspberries, mascarpone cream,
crushed pistachios