

Mother's Day Menu

ENTREES:

MINI OSSO BUCCO - \$38

A GENEROUS PORTION OF VEAL SHANK BRAISED TENDER IN A CHIANTI WINE TOMATO REDUCTION, SERVED OVER ORZO PASTA AND FRESH GREMOLATA.

MARE E MONTI - \$39

A 6 OZ. FILET MIGNON GRILLED WITH SHRIMP SCAMPI, SERVED WITH SPINACH MASHED POTATOES AND ASPARAGUS.

LOBSTER MILANESE - \$31

A 7 OZ. LOBSTER TAIL PAN FRIED WITH FRESH CRUST, DRAPED WITH A ROSEMARY-CAPER SAUCE AND SERVED WITH ANGEL HAIR PASTA. "ALLA CHECCA"

DUETTO FRANCESE - \$30

COMBINATION OF TENDER VEAL & JUMBO SHRIMP FRANCESE STYLE, SERVED WITH SPINACH MASHED POTATOES.

PORK PARMIGIANO - \$25

PORK SCALLOPINI CRUST BREADED, SERVED WITH SPAGHETTI POMODORO.

SALMON SPECIAL - \$26

FRESH GRILLED SALMON SERVED OVER CRISPY SPRING MIX LETUCE, TOSSED WITH SLICED APPLES, ORANGE WEDGES, ITALIAN DRESSING AND TOPPED WITH FETA CHEESE.

TORTELLINI RAPINI & SAUSAGE - \$25

CHEESE TORTELLINI, SAUTEED RAPINI, MUSHROOMS AND HOMEMADE SAUSAGE, TOSSED WITH EXTRA VIRGIN OLIVE OIL AND TOASTED GARLIC.

SPAGHETTI AND MEATBALLS - \$18

AL DENTE PASTA BLESSED WITH TRADITIONAL MARINARA AND TENDER MEATBALLS.