

Mother's Day Menu

ENTREES:

SHORT RIBS - 46

THREE BONE SHORT RIBS BRAISED IN RED WINE AND VEAL REDUCTION SAUCE, SERVED WITH GARLIC MASHED POTATOES AND GARNISHED WITH CARROTS AND CELERY.

COSTOLETTE DI AGNELLO - 44

RACK OF LAMB CHOPS COOKED TO ABSOLUTE PERFECTION, SERVED WITH NATURAL JUICES, GRILLED EGGPLANT AND MASHED POTATOES.

SURF & TURF - 55

PAN SEARED FILET AND SHRIMP SERVED WITH GARLIC MASHED POTATOES AND SAUTEED BROCCOLI.

CHICKEN PORTOBELLO - 30

SAUTEED CHICKEN WITH MUSHROOMS, CHERRY TOMATOES, BELL PEPPERS AND WHITE WINE SAUCE, SERVED WITH MASHED POTATOES AND VEGETABLES.

LOBSTER MILANESE - 45

PAN FRIED LOBSTER WITH PARMESAN CRUST DRAPED WITH A ROSEMARY CAPER SAUCE, SERVED WITH CAPELLINI ALLA CHECCA.

HALIBUT - 39

SAUTEED HALIBUT WITH ARITICHOKE HEARTS, GARLIC, MUSHROOMS, CHERRY TOMATOES AND WHITE WINE SAUCE, SERVED WITH SAUTEED SPINACH AND MASHED POTATOES.

SPAGHETTI & MEATBALLS - OR - SAUSAGE - 25

AL DENTE SPAGHETTI BLESSED WITH TRADITIONAL MARINARA AND TENDER MEATBALLS OR SAUSAGE.

SPAGHETTI CARBONARA - 23

A CLASSIC PREPARATION WITH PANCETTA, FRESH EGG YOLK AND LOTS OF FRESHLY GRATED PARMIGIANO WITH CRACKED PEPPER.