







# Mother's Day Menu

## ANTIPASTO

- Burrata alla Bella Vita** **\$24**  
Toasted crostini topped with grilled prosciutto, fresh tomato, creamy burrata cheese, pesto, and olive oil
- Mozarella Caprese [V/GF]** **\$18**  
Sliced tomatoes, sliced Buffalo mozzarella, fresh basil, and olive oil
- Carpaccio\*** **\$27**  
In-house-sliced raw beef tenderloin topped with Arugula, capers, lemon, Parmigiano shavings, and olive oil
- Gamberi e Funghi\*** **\$21**  
Shrimp sautéed with fresh mushrooms in a white wine cream sauce
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## ZUPPA E INSALATA

- Zuppa D'Aragosta\*** **\$23**  
Lobster Bisque
- Insalata Primavera** **\$17**  
Spring mix lettuce, tossed with olive oil and balsamic vinegar, topped with blue cheese crumbles and candied walnuts
- Insalata Caesar\*** **\$15**  
Romaine Lettuce tossed with Caesar dressing, garlic, and croutons, topped with Parmigiano cheese shavings
- Insalata Panzanella** **\$18**  
A mix of cherry tomatoes, diced cucumbers, diced onions, kalamata olives, homemade croutons, fresh mozzarella cheese, and fresh basil in a champagne vinaigrette dressing
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\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of a foodborne illness

## PRIMI



**Ravioli D'Aragosta\*** \$28  
Lobster stuffed Ravioli tossed in a lobster cream sauce with diced tomatoes

**Melanzane Parmigiana** \$26  
Egg-battered fillet of eggplant with marinara sauce, baked with mozzarella and Parmigiano cheese

**Fettuccine Principessa** \$28  
Fettuccine tossed with shrimp in an aurora cream sauce

**Lasagna Bolognese** \$26  
Fresh layered pasta baked with homemade Bolognese sauce, béchamel, mozzarella, and Parmigiano cheese

**Tortellini della Nonna** \$26  
Tortellini pasta filled with a mix of Italian cheeses, tossed with prosciutto cotto, in a smoky cream sauce

**Spaghetti Bolognese or Marinara** \$20  
Spaghetti tossed in a homemade Bolognese sauce or marinara sauce

**Baked Manicotti** \$25  
Hand-rolled pasta filled with Ricotta, Parmigiano, Mozzarella cheese, and fresh herbs, baked in a homemade Bolognese sauce



## PESCE

**Trota Almondine\*** \$26  
Fresh trout sautéed in lemon, butter, and white wine, topped with diced toasted almonds

**Aragosta Isabella\*** \$53  
Lobster tail and jumbo shrimp tossed in a light tomato and herb sauce with a side of Angel hair pasta

**Salmone alle Zafferano\*** \$34  
Salmon sautéed with saffron in a sherry wine cream sauce, served with roasted potatoes and daily fresh vegetable



## CARNE

**Rollatini di Pollo** \$28  
Chicken breast pounded and rolled with prosciutto cotto, mozzarella, and Parmigiano cheese, filled with fresh herbs, and topped with mushrooms in a Madeira wine sauce

**Pollo Forestiera** \$28  
Chicken scaloppine sautéed with fresh mushrooms and herbs in a Sherry wine cream sauce

**Pollo Piccata** \$28  
Chicken scaloppine sautéed with fresh garlic, capers, and parsley in a lemon butter sauce

**Pollo Pizzaiola** \$28  
Chicken scaloppine sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce

**Vitello Parmigiana** \$36  
Veal scaloppine breaded and baked with Pomodoro, melted mozzarella, and Parmigiano cheese

**Vitello Marsala** \$36  
Veal scaloppine sautéed with fresh garlic, mushrooms, and herbs in a Marsala wine sauce

**Vitello al'olio Tartufato** \$38  
Veal scaloppine sautéed with garlic, mushrooms, white wine, fresh herbs, and cream, drizzled with white truffle oil

**Vitello Pizzaiola** \$36  
Veal scaloppine sautéed with kalamata olives, capers, and garlic in a homemade marinara sauce

## BAMBINI

**Pasta with choice of sauce** \$14

Fettuccine or Spaghetti tossed in Marinara or Bolognese sauce

## CONTORI

**Homemade Meatballs [2]** \$11

**Mild Italian Link Sausage [2]** \$11



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