



MOTHER'S DAY

ANTIPASTI

SERVED FAMILY STYLE

SPRING SALAD

Mix greens and vegetables lemon oil vinaigrette

VEAL MEATBALLS

Ground veal, creamy wild mushroom and white truffle sauce

ANTIPASTO TOSCANO FOR TWO

Selection of cured meats, Prosciutto di Parma, Speck, Sopressata, Capicola, Salame Toscano, Mortadella, chunks of Parmigiano, olives

ADD ON \$10

FARMERS ANTIPASTO

Burrata cheese with grape tomatoes served with house made vegetable antipasto of roasted peppers, baby artichokes, eggplant caponata, balsamic cipolline onions, pickled garlic eggplant. Can be served with no Burrata for a vegan platter and by adding more vegetables

ADD ON \$10

PRIMI

SERVED FAMILY STYLE

PACCHERI BEEF SHORT RIB

Large rigatoni, red wine braised beef short rib meat sauce

RISOTTO PORCINI & TRUFFLES

Arborio rice, dry Porcini, white truffle cream, mixed fresh wild mushrooms and Parmigiano

SECONDI

CHOOSE ONE

ROASTED ORGANIC CHICKEN BREAST

Marsala reduction, wild mushrooms, fingerling roasted potatoes, french string beans

ARISTA (ROASTED RACK OF PORK)

Florentine Style Roasted double cut Pork Rack, white wine, garlic, rosemary, broccoli rabe, roasted fingerling potatoes

BEEF SHORT RIBS

Red wine braised boneless short ribs served with truffle mashed potatoes and String Beans

COD FISH & VONGOLE

Pan roasted Cod Fish fillet, baby clams, garlic, leeks, tomato confit, white wine, potatoes, parsley oil

NODINO DI VITELLA CAPRICCIOSA

Veal chop pounded thin and breaded, pan fried and topped with a endive, arugula, radicchio, shaved Parmigiano & mozzarella pearls

Surcharge \$25

BISTECA FIORENTINA

Pat Lafreida Dry Aged Porterhouse (For Two) 40 day dry aged 42 oz center cut grass-fed.

Surcharge \$30 PP

DOLCI

CHEF SELECTION

KID'S MENU

CHOOSE ONE

PENNE BUTTER

PENNE TOMATO & BASIL

CHOOSE ONE

CHICKEN MILANESE & ROASTED POTATOS

MEATBALLS MARINARA

DESSERT

GELATO

ADULTS \$65 KIDS \$25 TAKE OUT BEFORE 2PM \$60
PLUS TAX & TIP