

HAPPY MOTHER'S DAY

59\$ Per Person

All entrée items are served with fresh baked bread in our il forno oven with olive oil, aged balsamic, & Grana Padano

COURSE ONE

ZUPPA DI ARAGOSTA

Nova Scotia Lobster Bisque, Crème Fraiche, Micro Green

COURSE TWO

INSALATA DI QUINOA

Fresh Lettuce, Organic Black Quinoa, Cucumber, Feta, Limoncello Vinaigrette

Or

CAESAR CLASSICO

Heart of Romaine, Parmigiano Reggiano, Prosciutto Crisp, & Croutons with House-Made Caesar Dressing & Balsamic Glaze

COURSE THREE

HOUSE MADE FOUR CHEESE RAVIOLI WITH PROSECCO ALFREDO SAUCE

COURSE FOUR

FILETTO DI MANZO (BEEF)

AAA Beef Tenderloin Roasted Garlic Mash & Pomegranate Demi Seasonal & Vegetables

Or

PESCE (FISH)

Alaskan Halibut, Chardonnay Buerre Blanc, Potato Pave, Basil Pesto, Lemon Cream Sauce & Seasonal Vegetables

Or

POLLO (CHICKEN)

Chicken Breast Stuffed with Herb Boursin, Roasted Pepper Rosa Sauce, Potato Pave & Vegetables

Or

RISOTTO ALLO BEET (VEGETARIAN)

Golden & Red Beet Risotto Italian Arborio rice cooked in Cabernet Cream Sauce & Grana Padano

COURSE FIVE

TIRAMISU Espresso & Kahlua Soaked Ladyfinger, Layered with Mascarpone Cheese & Berries

Or

FERERRO WARM CHOCOLATE CAKE served with Vanilla Bourbon Gelato & Berries

VIOLINO ADDS 18% GRATUITY ON SET MENUS

ALLERGIES PLEASE INFORM YOUR SERVER OF ANY ALLERGIES WHEN ORDERING