



## MOTHER'S DAY MENU

### APPETIZERS

*Spinach Salad* - \$16.00

Baby spinach, goat cheese, marinated mushrooms, and bell peppers in a balsamic

*Grilled Calamari* - \$24.00

With, black olives, cherry tomatoes, capers and fresh herbs on a bed of mix greens

*Insalata Arugula* - \$21.00

Arugula, cherry tomato, sautéed shrimp & shaved parmigiano in a lemon vinaigrette dressing

*Garlic Bread w/Cheese* - \$10.00

*Coconut Shrimp* - \$24.00

Deep fried coconut shrimp and artichoke w/ chipotle sauce and a side garden salad

*Insalata Cesare* - \$15.00

Deep fried calamari, artichoke & shrimps with chipotle aioli sauce

*Bruschetta w/Cheese* - \$13.00

### PASTA

*Penne al Dolce* - \$30.00

w/ grilled chicken & sun-dried tomatoes in an olive oil pesto sauce tossed with parmesan cheese

*Agnolotti Ricotta* - \$28.00

Moon shaped pasta stuffed with ricotta & spinach in a rose sauce

*Fettucine Rustica* - \$33.00

w/ smoked chicken, mushrooms, sun-dried tomatoes & spinach in a white wine cream sauce

*Spaghetti al veggio* - \$28.00

Fresh pasta with mixed vegetables in a tomato sauce

### ENTRÉE

#### (COMES WITH PASTA OR VEG & POTATOES)

*Trout Fillet* - \$30.00

Pan-seared trout served with lemon butter sauce

*Veal or Chicken*

*Parmigiana* - \$32.00

*Rack of lamb* - \$40.00

Served with a natural garlic, rosemary au jus

*Veal Mare e Monte* - \$36.00

Lightly floured veal medallions with shrimp and mushrooms in a red wine cream sauce

*Pollo Ripieno* - \$35.00

Chicken breast stuffed w/ goat cheese, spinach & roasted red peppers in a portobello mushroom demi-glaze

*Pollo Piccata* - \$28.00

Chicken scallopine with a fresh white wine lemon caper sauce

### 12" PIZZAS

*Meat Lovers Pizza* - \$24.00

w/ tomato sauce, mozzarella, Italian, bacon, sausage, hot peppers & pepperoni

*Gourmet Pizza* - \$23.00

w/ tomato sauce, mozzarella, feta cheese, grilled chicken, sundried tomato & roasted red peppers

*Vegetarian Pizza* - \$23.00

w/ mushrooms, black olives, cherry tomatoes, mixed peppers and eggplant with mozzarella in a light tomato sauce mixed with pesto sauce