

HAPPY MOTHERS DAY

STARTER

- Burrata** \$23
With pesto and roasted cherry tomatoes
- Polpette al Sugo di Pomodoro** \$21
Homemade veal and beef meatballs in tomato sauce topped with parmesan
- Fritto di Calamari** \$24
Fried calamari
- Mozzarella in carrozza** \$18
Pan fried white bread and mozzarella with breadcrumbs and marinara sauce on the side
- Insalata alla Cesare:-** \$19
Crisp romaine lettuce, Caesar dressing, Parmigiano Reggiano
- Insalata ai Frutti di Mare** \$30
Shrimp, calamari, octopus, avocado, celery, & black olives in a lemon dressing
- Vongole Oregonata** \$20
Baked clams stuffed with seasoned breadcrumbs and herbs

MAIN COURSE

- Penne alla vodka** \$25
Classic vodka sauce with penne pasta.
- Fettuccine alla Bolognese** \$32
Homemade pasta with slow-cooked beef in tomato sauce
- Linguine ai Frutti di Mare** \$36
Linguine with clams, mussels, calamari, shrimp in a light red sauce
- Pollo Parmigiano** \$30
Chicken parmigiana with linguine in tomato sauce
- Pollo Francese** \$30
chicken sautéed in butter and lemon, artichoke hearts & capers
- Scaloppine di Vitello ai Funghi** \$35
Veal with sautéed mushrooms in light truffle cream sauce
- Vitello Sorrento** \$38
Veal, eggplant, prosciutto, and mozzarella in a brown sauce
- Prime Ribeye Steak 20oz** \$68
Grilled ribeye steak with roasted potatoes & mixed vegetables
- Costolette d'Agnello** \$52
Grilled lamb chops with mashed potatoes and honey truffle sauce
- Salmone al Pistacchio** \$39
Grilled salmon with pistachio creme puree

DESSERT (ON THE HOUSE)

- Tiramisu
Cannolis
Strawberry Panacotta