

Mothers Day Package Specials 3 for \$30 (2 person minimum)

Orders need to be ready by Friday May 8th at 8pm (pre paid orders only)

1st Choice Appetizers & Salads

Pio's Meatball:

Oven roasted beef meal & pork, served vodka aurora sauce, long hots, crispy pancetta & parmesan cheese

Arancini:

Fried risotto croquettes, stuffed with prosciutto & fresh mozzarella, served with a pizzaiolo sauce

Zia Rosa:

Crispy artichokes wrapped in prosciutto served with pesto cream

Finalmente:

Prince Edward mussels sauteed in a spicy tomato sauce served with a bread bowl

Baselice:

Little neck clams sauteed in garlic white wine butter sauce served with bread bowl

Ariano Iripino:

Oven roasted seasonal vegetables marinated in garlic & extra virgin olive oil topped with shaved parmesan served with pesto bread

Ernestina Caprese:

Creamy burrata cheese, tomatoes, Kalamata olives, fresh basil, oregano, extra virgin olive oil and Parmesan cheese.

Rengepe:

Spinach, strawberries, almonds, feta cheese, red onion and homemade port wine vinaigrette.

Arugula Michele:

Arugula, prosciutto, Roma tomatoes, shaved Parmesan and homemade lemon vinaigrette.

Via Ottagio:

romaine lettuce, diced tomatoes, creamy lemon garlic dressing, croutons and shaved parmesan

Valleluogo:

Beets, whipped ricotta goat cheese, roasted hazelnuts, micro baby greens, dried cranberries and homemade orange citrus vinaigrette.

2nd Choice Entrees

Otino Cioppino:

shrimp, lump crab, mussels, little neck clams and sausage with tomato broth and creamy risotto

Shrimp Risotto:

blackened shrimp and vodka aurora sauce, served with creamy green pea & pancetta risotto

Flamini Bambini:

Baby back ribs, finished in brick oven and signature sauce.

Tuscan Salmon:

seared salmon, tuscan veggies, avocado & beets topped with lemon garlic basil sauce

Esperanza:

Breaded eggplant, layered with ricotta & spinach topped with vodka sauce

Tricolle Risotto:

Filet tips, marsala demi glaze, creamy risotto and crispy onions.

Chicken Calabrese:

Pan seared organic chicken dusted in panko seasoning topped with avocado, crispy pancetta and fontina cheese and a light honey & Calabrian pepper glaze

Branzino di Olivo:

Pan seared branzino, cucumber, tomato, olive, capers and basil garlic hummus.

Grilled Chicken Risotto:

Organic Chicken Breast topped with tomato, mozzarella, prosciutto and basil pesto over creamy risotto

Chicken Funghi e Piselli:

sautéed organic chicken breast with, prosciutto, sage and white wine sauce topped with burrata straciatella over mushroom pea risotto

3rd Choice Desserts

Xango

caramel, cinnamon sugar, banana cheesecake wrapped in a flour tortilla, scoop of any flavor gelato

Nutella Pizza

sugar sweetened pizza dough with hazelnut chocolate spread, fresh strawberries, powdered sugar

Tiramisu

imported mascarpone & ladyfingers delicately soaked in espresso

Limoncello Mascarpone Cake

rich combination of Sicilian lemon infused sponge cake creamy consistency

Chocolate Hazelnut Cake

chocolate cream, hazelnut cream, hazelnut crunch, finished with chocolate glaze, sprinkles