

Mother's Day Specials

~Drink Specials~

Prosecco Sparkling Wine

~ Zuppa ~

Creamy Asparagus with Mascarpone Cheese. Bowl \$7

~ Bruschetta ~

Grilled Tuscan bread topped with roasted eggplant caponata, fresh basil and melted Asiago cheese. \$8

~ Cozze al Portoguese ~

Prince Edward Island mussels, Italian sausage, roma tomatoes, white wine and garlic. \$12

~ Appetizers~

Funghi al Ripieni

Baked Portobello mushroom cap stuffed with Prosciutto, arugala and Fontina crumb, served atop a sundried tomato puree. \$10

Granchio e Carciofi al Forno

Creamy artichoke and crab fonduta baked with Parmesan crust, accompanied by garlic crostini for dipping. \$12

~ Risotto ~

Wild mushroom infused Arborio rice tossed with slices of grilled veal, spinach, sundried tomatoes and Fontina cheese. \$20

~ Catch ~

Pesce al Limone e basilico

Lemon-Panko crusted baked haddock finished with a basil oil drizzle accompanied by jasmine rice and roasted zucchini sticks. \$24

~Entree~

Carne Arrosto

Slow roasted garlic studded Rib eye served with rosemary au jus, accompanied by sides of Asiago mashed potatoes and grilled asparagus spears. \$27

~Pasta~

Ravioli di Aragosta

Pan toasted lobster filled ravioli with shiitake mushrooms, arugala and roma tomatoes finished with a light lemon and vermouth sauce. \$23

~Dessert Special~

Homemade Key lime Pie \$8