



**~HAPPY MOTHER'S DAY~
SUNDAY, MAY 10, 2026**

APPETIZER

TRUFFLE STUFFED GNOCCHI TOSSED IN BROWN BUTTER AND SAGE (VG)

OPTIONAL ADD ON:

CHEESY GARLIC BREAD \$12., (ADD: DUNGENESS CRAB \$14.)
STELLA GARLIC BREAD OR ROSEMARY FOCACCIA (V, VG) \$ 8.

INSALATA CAPRESE

HEIRLOOM TOMATOES, MOZZARELLA DI BUFALA & FRESH BASIL
DRIZZLED WITH OLIVE OIL AND OREGANO (GF, VG)

SECONDI

CHOICE OF:

SALTIMBOCCA DI POLLO (GF)

CHICKEN BREAST STUFFED WITH PORTOBELLO, SUNDRIED TOMATO, RED BELL PEPPER AND PROVOLONE,
WRAPPED IN CRISPY PANCETTA, PESTO CREAM

BRAISED LAMB SHANK (GF)

SLOWLY BRAISED IN RED WINE AND ROOT VEGETABLES, SERVED WITH SPAGNA BEAN RAGU

FILETTO AI FUNGHI (GF)

GRILLED FILET MIGNON SERVED MEDIUM RARE, MOREL MUSHROOM & BRANDY DEMIGLACE
OPTIONAL ADD ON: 5 OZ LOBSTER TAIL \$34.

MEYER LEMON RISOTTO TOPPED WITH GRILLED SCALLOPS (GF, V, VG)

GIARDINO VERDURA (GARDEN VEGETABLE) RAVIOLI ALL' ARRABBIATA (GF, V, VG)

EGGPLANT MILANESE (VG)

BREADED AND PAN FRIED TOPPED WITH FRESH MOZZARELLA, PARMIGIANA & BASIL MARINARA

ALASKAN HALIBUT SICILIANA STYLE (GF)

KALAMATA OLIVES, HEIRLOOM TOMATOES, PINENUTS, BASIL, LEMON OLIVE OIL

MAMA'S FETTUCCINE

HOMEMADE FETTUCCINE, MAINE LOBSTER, MUSHROOMS, ASPARAGUS, BRANDY CREAM SAUCE

DOLCE

CRUNCHY MOCHA MOUSSE CAKE

GLUTEN FREE/VEGAN CHOCOLATE LAVA CAKE AVAILABLE

4 COURSES ~ \$89. PER PERSON

~KIDS UNDER 12 MENU AVAILABLE~

(GF) CAN BE GLUTEN FREE

(V) CAN BE VEGAN

(VG) CAN BE VEGETARIAN