

Festa della Mamma 2018

In addition to our spring a la carte menu, we are offering the following specialties...

ANTIPASTI

Soup, Escarole and Cannellini Beans, Sweet Italian Sausage and Shaved Garlic, Pecorino **\$10**

Soup, Asparagus, Chicken Brodo, Roasted Garlic and Parmesan **\$10**

Risotto, Sweet Peas, Herb-Garlic Roasted Plum Tomato, Creamy Fontina Cheese **\$10**

SECONDI

Ravioli, House Prepared Goats Cheese Ravioli, San Manzano Plum Tomatoes with Virgin Olive Oil, Shaved Garlic and Fresh Tarragon **\$22**

Halibut, Roasted Halibut with Sun-dried Tomato Panko Crust, Artichokes and Roasted Garlic Butter, Sauteed Escarole **\$32**

Beef Tenderloin Tips, House Marinated with Garlic And Grilled, Arugula and Green Bean Salad with Mixed Cherry Tomatoes, Frantoria Virgin Oil and Maldon Salt Flakes **\$29**

Lamb Loin Chops, Grilled, Our Goats Cheese Ravioli. Sauteed Tuscan Kale, Red Currant Jelly Sauce With Garden Mint **\$31**

Sword Fish, Grilled Center Cut, White Anchovy-Garden Chive Butter with Shaved Garlic, Spring Green Beans, Rosemary Roasted Yukon Wedges **\$29**