

MOTHER'S DAY DINNER

For the Table

CLASSIC TOMATO BRUSCHETTA three pieces, heirloom tomatoes, roasted garlic, basil, toasted focaccia	14	WARM HOUSE-MARINATED OLIVES oregano, chilies, fennel	8
HOUSEMADE SOURDOUGH FOCACCIA herbs, roasted garlic, pecorino	11	CRISPY CALAMARI dusted calamari, lemon, bomba aioli	19

PRIX FIXE

69 PER PERSON

choice of app, main & dessert

Appetizers

MUSHROOM SOUP chives, truffle crème fraîche	NONNA'S SALAD whipped romano beans, artisanal greens, broad beans, lemon vinaigrette, parmigiano-reggiano
PROPER CAESAR romaine, creamy dressing, roasted garlic, parmesan breadcrumbs	ASPARAGUS FRITTI peroni battered, hollandaise, scallions
WATERCRESS & STRAWBERRY SALAD watercress, fresh strawberries, balsamic vinaigrette	

Entrées

Make it extra special! Add roasted half lobster 15	
PROSCIUTTO PIZZA mozzarella, marinara sauce, roasted peppers, arugula, prosciutto di parma	8OZ GRILLED FLAT IRON STEAK olive oil whipped potatoes, garlicky greens, salsa verde <i>upgrade 10oz ny strip loin +16</i> <i>upgrade 24oz bone-in rib eye for two +40</i>
PIZZA NAVARO parmesan cream, gorgonzola, baby arugula, apricot agrodolce	PARCHEGGIO CLASSIC LEMON HALF CHICKEN potato, fennel, cipollini onions
PORCINI & RICOTTA GNOCCHI roasted mushrooms, truffle porcini cream, parmigiano-reggiano	ROASTED ATLANTIC SALMON asparagus & early spring vegetable risotto, lemon vinaigrette
SHRIMP SPAGHETTI DIAVOLA wild red argentine shrimp, tomato, n'duja, toasted breadcrumbs	

Desserts

STRAWBERRY RHUBARB PANNA COTTA basil, biscotti crumble	CLASSIC TIRAMISU ladyfinger biscuits, espresso, marsala, mascarpone, cocoa
LEMON MERINGUE SORBET vegan meringue, lemon sorbet, lemon curd	

Please make us aware of any food allergies, as there may be ingredients that are not listed.