

# HAPPY MOTHERS DAY

## *antipasti*

### WOOD FIRED MARGHERITA PIZZA

*san marzano tomato sauce, fresh mozzarella, basil, evoo 23*

### WOOD FIRED PEPPERONI PIZZA

*san marzano tomato sauce, margherita pepperoni, fresh mozzarella, basil, pecorino 24*

### FRIED CALAMARI

*arugula, grape tomatoes, hot banana peppers, parmigiano reggiano 18*

### PAN SEARED DAY BOAT SEA SCALLOPS

*roasted king mushroom, porcini cream, rouille, crisp shallots 23*

### WOOD ROASTED FIGS

*prosciutto, gorgonzola, arugula, balsamico 17*

### CRISPY OCTOPUS

*spiced hummus, braised pork belly, charred vegetables, pickled red onion, evoo 19*

### BEEF CARPACCIO

*shaved prime beef, caper berry, pickled onion, whipped parmesan, crispy potatoes, evoo 17*

### ANTIPASTO FOR TWO

*cured meats, cheeses, house gardeniera, castelvetrano olives 32*

## *insalate*

### WOOD ROASTED BEET SALAD

*mixed greens, mountain gorgonzola, pistachio, citrus vinaigrette 15*

### HONEYCRISP SALAD

*radish, fennel, green apple, radicchio, truffle gouda, honey sherry vinaigrette 15*

### CAESAR SALAD FOR TWO

*prepared table side 32*

## *piatti principali*

### STUFFED VEAL CHOP

*fontina, chorizo, aged goat cheese stuffing, fondant potatoes, market greens, marsala sauce 58*

### PRIME NY STRIP STEAK

*brussels & potato hash, roasted onions, black truffle butter 55*

### GRILLED 8oz. FILET MIGNON

*gorgonzola butter, sautéed escarole, leek-potato-mushroom gratinato, demi-glace 58*

### RACK OF LAMB

*house merguez sausage, purple potato, pickled fennel, rainbow carrots, lamb jus 46*

### CONTINENTAL

*shrimp scampi with veal francese, hand made tagliatelle 40*

### LOBSTER RAVIOLI

*mascarpone cheese, melted tomatoes, basil, parmigiano reggiano 37*

### TAGLIATELLE BOLOGNESE

*veal, pork and beef ragu, parmigiano reggiano 36*

### CONFIT CHICKEN e TORTELLONI

*prosciutto stuffing, braised swiss chard, sage, brodo 36*

### SHRIMP FRA DIAVOLO

*bucatini, gulf shrimp, pomodoro, chili, grana padano 36*

### BUTTER POACHED HALF MAINE LOBSTER

*sweet corn & pancetta risotto, mascarpone, scallions 46*

### NORTH ATLANTIC SALMON

*pan seared, farro, roasted sweet pepper, cannellini beans, herb yoghurt 39*

### GHOCCHI

*sweet purple potato gnocchi, roasted kabocha squash, hazelnuts, sage, aged goats cheese 33*