



Mother's Day

\$45
BOCELLI
 PER PERSON
 PLUS TAX AND GRATUITY

Appetizers

INSALATA DI MARE "AMALFITANO"

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

PROSCIUTTO E MELONE

Seasonal sweet melon with prosciutto di Parma and gorgonzola cheese with a balsamic reduction

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white panko crumbs, herbs, tomato, basil and Grana Padano

ZITE AL DUGO DI CARNE CON POLPETTE

Ziti pasta served with meatballs in a tomato sauce

MOZZARELLA CON PEPERONI ARROSTITI

Fresh mozzarella and fire-roasted peppers

RIGATONI RIPIENI ALL' AMATRICIANA

Ricotta-filled rigatoni with onions, guanciale, tomatoes and peas

GNOCCHI AL PESTO

Hand-rolled and cut gnocchi with pesto sauce and fresh ricotta

MINISTRONE ALLA TOSCANA

Tuscan vegetable soup

INSALATA DI STAGIONE CON MELE E NOCI

Baby greens with Granny Smith apples, toasted walnuts and dry cranberries with goat cheese and a Limoncello vinaigrette

Entrees

COSTOLETTE DI MANZO

Garlic and herb-roasted prime rib of beef with a Chianti sauce

COSTOLETTE DI MAIALE RIPIENO

Panko-encrusted pork chop stuffed with asparagus, prosciutto cotto, Caciocavallo cheese in a port wine sauce

CODA DI ARAGOSTA ALLA TOSCANA

Baked lobster tails seasoned with breadcrumbs, garlic and herbs

SCALOPPE DI VITELLO CON PORCINI

Veal scaloppine with Porcini mushrooms, white wine and fresh mozzarella

POLLO SALTIMBOCCA

Chicken breast with asparagus and Fontina cheese in a Marsala wine sauce

SOGLIOLA RIPIENA

Filet of sole stuffed with crabmeat and zucchini with a champagne sauce

Dolci della Casa

TROPICAL MANGO MOUSSE WITH SPRING BERRIES
 VANILLA GELATO WITH AMERENA CHERRIES
 FLAKY LOBSTER TAILS WITH BAVARIAN CREME
 COFFEE, ESPRESSO OR TEA