



KID'S MENU \$30

MOZZARELLA AND TOMATO

choice of

FUSILLI WITH MEATBALLS

or

CHICKEN FINGERS WITH FRIES

HOUSE DESSERT

BOCELLI

Mother's Day

\$55*

per person

*plus tax and gratuity

FIRST COURSE

choice of

ANTIPASTO FREDDO TOSCANA

Marinated peppers, mushrooms, bocconcini mozzarella, prosciutto, salami, Grana Padano

INSALATA DI MARE "AMALFITANO"

Assorted seafood, virgin olive oil, lemon, fresh herbs

MOZZARELLA DI BUFALA

Whole milk buffalo mozzarella, seasonal vegetables, white truffle oil

VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams, white breadcrumbs, herbs, tomato, basil, Grana Padano

AGNOLOTTI CON RIPIENO DI RICOTTA E SPINACI

Spinach and ricotta-filled agnolotti pasta with peas in a light pink sauce

PERA RIPIENI DI GORGONZOLA

Prosciutto di Parma-wrapped seasonal pear stuffed with sweet Gorgonzola cheese finished with a white balsamic honey reduction sauce

INSALATA DI VERRAZANO

Lump crabmeat, avocado, tomato, cucumber, Belgian endive lite mayo, parsley/menthe vinaigrette

ENTRÉES

choice of

VITELLO ROLLATINE

Veal stuffed with mozzarella and prosciutto, marsala mushroom reduction sauce

PETTI DI POLLO ALLA TOSCANA

Breaded breast of chicken stuffed with prosciutto cotto, mushrooms and sweet vermouth

STRIPED BASS GRATINATA

Oregano encrusted filet of striped bass, pesto sauce

UCCELLETTI DI MARE ALLA SPIEDO

Skewered jumbo shrimp, scallop, salmon, garlic, herbs

LONZA DI MAIALE AROSTITO CON ERBE

Pork loin stuffed with garlic and herbs, Moscato demi-glaze

MARE E MONTI

8oz filet mignon, 5oz Brazilian lobster tail, frizzled onions, Port wine sauce

(ADD \$10)

All served with Vegetables and Starch of the Day

DESSERT

CHEF'S CHOICE OF A TRIO OF DESSERTS

Moscato di Asti

AMERICAN COFFEE, TEA OR ESPRESSO