

# Mother's Day Menu

## Appetizers

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### BURRATA CAPRESE

vine ripe tomatoes, extra virgin olive oil, balsamic vinegar, fresh basil, pickled cipollini onions 9.99

### ANTIPASTI BOARD

parma prosciutto, salami, sweet capicola, provolone, reggiano parmesan, mostarda, olives, grapes, pickled vegetables, crostini 15.99

### HOT ITALIAN BUNS

beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 9.99

### CALAMARI

lightly fried tube and tentacle calamari tossed with banana peppers, garlic butter, lemon and parsley. served with marinara sauce

*single 9.99 table 14.99*

### MARGHERITA PIZZA

crushed valoroso tomatoes, fresh mozzarella, parmesan cheese, fresh basil, extra virgin olive oil 13.99

### MEDITERRANEAN SPINACH PIZZA

roasted red pepper, artichoke hearts, kalamata olives, feta and parmesan cheese, garlic alfredo 14.99

## Soups & Salads

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### CHICKEN ESCAROLE SOUP

savory vegetables, cannellini beans, ditalini pasta, parmesan crostini 5.99

### NEW ENGLAND LOBSTER-CLAM CHOWDER

surf clams, lobster meat, corn, vidalia onion, sweet and Idaho potatoes 8.99

### BUTTERNUT SQUASH BISQUE

cardamom mascarpone, chipotle oil 6.99

### 7 GREENS SALAD

artisanal baby lettuce, red flame grapes, vine ripe tomatoes, prosecco vinaigrette 7.99

### CAESAR SALAD

romaine lettuce, light garlic croutons, shaved reggiano parmesan 8.99

*add italian white anchovy 2.00*

### CLEOPATRA SALAD

bibb lettuce, golden delicious apple, sundried pomegranate, Vermont goat cheese, sliced almonds, pomegranate vinaigrette 9.99

## Raw Bar

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local littleneck clams\* 1.50

regional oysters\* 3.50

cocktail shrimp 3.50

*\*These items are raw or under cooked, or may contain raw or under cooked ingredients.*

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*

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## Pastas

- .....
- SEAFOOD FRA DIAVOLO  
linguine, littleneck clams, shrimp, sea scallops, white fish, spicy tomato sauce 27.99
- PENNE VODKA WITH GRILLED CHICKEN  
house pink vodka cream sauce, reggiano parmesan 23.99
- FOUR CHEESE TORTELLONI CARBONARA  
sautéed chicken, prosciutto, peas, carbonara sauce 23.99
- RIGATONI ALLA BOLOGNESE  
veal, beef and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 23.99

## Entrées

- .....
- 10 OZ BEEF TENDERLOIN BORDELAISE  
house smashed potatoes, Italian green beans 39.99
- 6 OZ FILET MIGNON WITH CRAB CAKE BENEDICT  
poached egg, tomato-chive hollandaise, sautéed spinach 32.99
- 16 OZ VEAL CHOP  
port wine sauce, house smashed potatoes, broccoli rabe *Market Price*
- WOOD GRILLED BABY LAMB CHOPS  
olive tapenade, extra virgin olive oil, house smashed potatoes,  
Italian green beans 3 chops 22.99 6 chops 34.99
- BAROLO BRAISED BEEF SHORT RIBS  
gorgonzola, celery root puree, sautéed brussels sprouts,  
sundried cherries, cipollini onions 34.99
- VEAL OR CHICKEN MARSALA  
marsala mushroom sauce, house smashed potatoes,  
Italian green beans *veal 28.99 chicken 21.99*
- VEAL OR CHICKEN PICCATA  
capers, lemon, white wine, butter, parsley, house smashed potatoes,  
Italian green beans *veal 28.99 chicken 21.99*
- SEAFOOD STUFFED FILET OF SOLE  
shrimp and scallop stuffing, lobster sauce,  
roasted fingerling potatoes, garlicky spinach 26.99
- CRISPY MEDITERRANEAN SALMON  
olive tapenade, baby spinach, artichoke hearts,  
roasted red pepper, olives, preserved lemon  
scented beluga lentils 28.99
- PRIME LOBSTER  
steamed or baked stuffed. Served with roasted fingerling  
potatoes and sautéed garlicky spinach *Market Price*

*Before placing your order, please inform your server if you or a person in your party has a food allergy. Menu is subject to change.*