

Mother's Day Menu

STARTERS & SALADS

Bruschetta – toasted bread topped with tomato, garlic, olive oil, and basil	8
Minestrone – vegetarian Tuscan style hearty vegetable soup	9
Carpaccio – raw beef with capers, light mustard, arugula, and parmesan	14
Escargots – baked Bourgogne style in garlic, shallots, parsley, and butter	14
Calamari Fritti – fried calamari with hot and spicy tomato dipping sauce	14
Polpo Luciana – braised octopus Neapolitan style with tomato, garlic, and olives	16
Margherita – tomato sauce, fresh mozzarella, and basil	14
Pepperoni – tomato sauce, mozzarella cheese, and spicy salami	16
Insalata Mista – mixed local greens with tomato, carrots, fennel, house vinaigrette	8
Bietole – local red and gold beets, butter lettuce with avocado and gorgonzola	12
Café Roma – mushrooms, mozzarella, salami, onion, peppers, and garbanzos	12
Caesar – classic recipe with croutons and shaved parmesan	11
Burrata e Prosciutto – burrata mozzarella, cured ham, and arugula	14
Caprese Salad – fresh mozzarella, tomato, basil and arugula with avocado	14

PASTA

Cappellini Pomodoro – angel hair pasta with marinara tomato sauce and basil	16
Bucatini Carbonara – with egg, house made pancetta, and pecorino cheese	18
Ravioli della Casa – house made meat filled ravioli with a Bolognese sauce	18
Paglia e Fieno – white and green fettuccine, speck, green peas, and mushrooms	18
Lasagna – house made with béchamel and Bolognese meat ragù	18
Tortelli di Zucca – house made squash filled ravioli, parmesan cream sauce	20
Risotto – Italian rice with seared scallops and asparagus	26

MEATS & FISH

Salmon Piccata pan seared King salmon with lemon, capers, white wine	26
Alaskan Cod Portofino with shrimp, clams, and tomato sauce	26
Australian Lamb Chops with a delicate Dijon mustard sauce	35
Scaloppini Marsala sautéed veal scaloppini with mushrooms and marsala wine	28
Osso Buco – braised veal shanks in a hearty wine and vegetable-based sauce	32
Suprema di Pollo – pan roasted double chicken breast with a rosemary demi	26
Filet Mignon with herbed porcini butter and red wine reduction sauce	36