

# Festa della Mamma

## Happy Mother's Day

Sunday, May 11, 2025

### STARTERS

INSALATA MISTA 14.	fresh organic green salad in a vinaigrette dressing
PANE E AGLIO 14.	garlic bread using our house made ciabatta loaves
BRUSCHETTA CAMPAGNOLA 15.	toasted bread topped with chopped tomato, basil, garlic, and EVOO
CEASAR SALAD 16.	romaine lettuce in a classic Caesar dressing (contains raw egg)
ZUPPA MINISTRONE 16.	homemade italian vegetable soup
POLPETTE AL POMODORO 19.	homemade meatballs served in a marinara sauce
INSALATA CAPRESE 19.	sliced tomatoes, fresh mozzarella and evoo
AFFETTATO MISTO 21.	assortment of imported cheese and cold cuts
SALMONE AFFUMICATO 22.	thin slices of smoked salmon served with capers, lemon, EVOO and fresh dill
CALAMARI FRITTI 23.	fried calamari served with a side of tartar sauce

### PIZZA

MARGHERITA 23.	tomato, mozzarella, oregano and fresh basil
PEPPERONI 25.	mozzarella, tomato and sliced pepperoni
DELLA NONNA 25.	fresh seasonal vegetables with tomato and mozzarella cheese
TARTUFATA 27.	fontina cheese, truffle pesto, wild arugula and prosciutto

### PASTA

PENNE DEL PASTORE 28.	tube shaped pasta with eggplant, tomato and scamorza cheese (smoked mozzarella)
FARFALLE ALLA GENOVESE 28.	bow tie shaped pasta sautéed in our pesto sauce (contains nuts) served lukewarm
GNOCCHI AL GORGONZOLA 28.	homemade potato dumplings served with a gorgonzola cheese sauce
TORTELLINI EMILIANI 28.	meat filled tortellini sautéed with ham and peas in a light tomato cream sauce
CANNELLONI DELLA CASA 29.	pasta sheets stuffed with meat, spinach, ricotta cheese with tomato and béchamel sauce
FETTUCINI ALLA BOLOGNESE 29.	fresh pasta served with meat (ground top sirloin) and tomato sauce
LASAGNA DI CARCIOFI 30.	homemade pasta sheets layered with artichoke, spinach, mozzarella cheese and béchamel
RAVOLI AI PORCINI 30.	homemade mushroom filled ravioli in a sage and cream sauce with crispy speck (smoked prosciutto)
FARFALLE AL SALMONE 30.	bow tie pasta sautéed with chunks of fresh salmon in a light vodka tomato cream sauce
LINGUINI DELLA BAIA 33.	linguini sautéed with clams, calamari, scallops and shrimp in a light tomato and white wine sauce

### PESCE e CARNE

PESCE DEL GIORNO A.Q.	fresh fish of the day
SALSICCIA CON POLENTA 32.	homemade pork sausage, sauteed bell pepper with tomato and onion, over polenta
CALAMARI DORE PICCATA 32.	tender calamari steak sautéed with lemon, capers and white wine
POLLO SALTIMBOCCA 32.	chicken breast with parma ham and fresh mozzarella, in a white wine and sage sauce
SALMONE DOLORES 36.	fresh salmon served with green peppercorns in a light cream, brandy sauce
COSTOLETTE DI MANZO 34.	braised beef short ribs, served over polenta
GAMBERI ALLA ROBERTO 36.	prawns sautéed with garlic, white wine and capers in spicy tomato sauce
VITELLO PICCATA 37.	veal scaloppini sautéed with lemon, capers and white wine

### MENU PER BIMBI (kids menu)

PENNE or LINGUINE 18.	pasta served with choice of sauce: alfredo, butter, tomato or meat sauce
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Gratuity of 20% will be added to parties of six or more. Maximum 3 checks per table.

We are not a gluten/nut free kitchen. Consuming raw or undercooked product may increase your risk of foodborne illness.