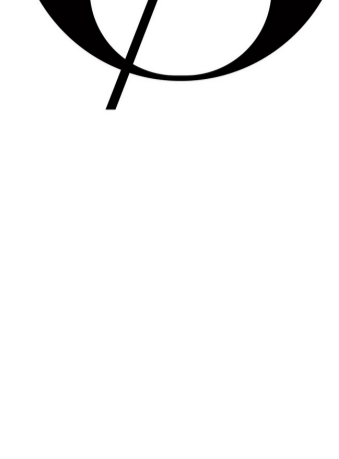




HAPPY MOTHER'S DAY



Appetizers

TUNA TARTAR

Fresh tuna with olive, capers, sun dried tomatoes tapenade, on top mango tartare, with avocado on top and delicious crispy wonton crostini

\$24

CALAMARI & ZUCCHINI

Deep fried rings of calamari and french fried zucchini served with marinara

\$24

MUSSELS MARRECHIARO

Fresh mussels, sautéed in a delicate tomato and basil sauce with a touch of garlic and white wine reduction, served with crostini bread

\$24

CARPACCIO BEEF

Cured raw paper thin slices of beef, topped with arugula, parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

\$24

CARPACCIO SALMON

Fresh paper thin raw salmon, topped with arugula and parmigiano, drizzled with extra virgin olive oil and chopped tomato dressing

\$24

MISTA SALAD

Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato and extra virgin olive oil

\$19

TRADITIONAL CAESAR SALAD

Classic romaine lettuce leaves and hearts tossed in our homemade Caesar dressing and topped by broiled seasoned croutons and parmigiano cheese

\$19

BEET SALAD

Roasted beets with goat cheese, toasted walnuts, mixed greens and balsamic vinegar

\$20

Our Signature Mozzarella Bar

Select from our homemade, fresh mozzarella, burrata, or buffalo style mozzarella.

PROSCIUTTO SAN DANIELE

Aged 24 months topped with wedges of fresh tomato, marinated in extra virgin olive oil, lemon juice, sweet onions and a touch of garlic

\$24

FRESH VEGETABLES

Roasted marinated peppers with mushrooms and artichokes in extra virgin olive oil, lemon juice and balsamic vinegar

\$24

CAPRESE STYLE

Fresh Mozzarella mini tower served in seasoned Pesto dressing with basil and tomatoes drizzled with balsamic reduction

\$24

MOZZARELLA TASTE

Homemade Mozzarella cheeses, burrata, buffalo mozzarella, prosciutto, roasted vegetables, arugula and fresh tomato.

\$40

MOZZARELLA ROMANA

House made mozzarella dipped in egg, lightly breaded, served with tomato sauce

\$22

Main Course

RISOTTO PORCINI MUSHROOMS

Tossed with porcini mushrooms in a delicate butter parmigiano sauce

\$35

CHICKEN MARSALA

Breast of organic chicken lightly sautéed, tossed in a mixed mushroom Marsala wine sauce with a touch of demi-glace sauce

\$36

CHICKEN PARMIGIANA

Organic breast of chicken lightly breaded in a delicate tomato sauce and topped with fresh mozzarella and parmigiano, served with a side of angel hair pasta in our marinara sauce

\$39

BISTECCA ALLA GRIGLIA

12 oz. cut Angus NY strip simply done on the grill

\$60

VEAL PICCATA

Veal medallions sautéed in delicate white wine lemon butter caper sauce

\$38

LOMBATA PARMIGIANA

Veal chop on the bone lightly pounded, breaded, sautéed and topped with fresh mozzarella in a delicate tomato sauce, served with a side of angel hair pasta in our marinara sauce

\$45

BRANZINO PICCATA

Mediterranean Bass in delicate white wine lemon butter caper sauce

\$40

Pasta

Add Chicken \$7 Add Shrimp \$8

FETTUCINE ALFREDO

Fettuccini pasta tossed in a delicate butter cream sauce, topped with parmigiano reggiano

\$34

LINGUINE FRUTTI DI MARE

Flat thin pasta served with an array of fresh seafood in a delicate tomato sauce or white wine sauce

\$38

BLACK TRUFFLE FIOCCHI

Homemade Pillow Pasta stuffed with black truffle and pecorino cheese in cream sauce

\$44

PAPPARDELLE SHORT RIB

Flat ribbon noodles in a braised short rib tomato sauce

\$36

LINGUINE VONGOLE

Flat thin pasta tossed with fresh clams, garlic, extra virgin olive oil in a tomato sauce or white clam sauce

\$36

SPAGHETTI CARBONARA

Spaghetti tossed in a delicate egg, italian bacon, parmigiano, touch of creamy sauce.

\$36

Specials

CHILEAN SEABASS

10 oz. Chilean seabass with lemon butter sauce.

\$60

FILET MIGNON

Filet Mignon, 8oz grilled to your perfection, served with risotto Porcini Mushrooms

\$60

LINGUINE LOBSTER TAIL

Lobster tail served on a bed of linguine pasta, mixed with clams, mussels, and shrimp in Marrechiaro sauce or creamy Champagne sauce

\$60

