

FOR MOM

HAPPY MOTHER'S DAY

TREAT HER WITH
OUR SPECIAL MENU

APPETIZERS

CEVICHE — 15.00

Shrimp calamari, scallops and whitefish “cooked” in a citrus marinade with fresh lime, cilantro, chilies, and red onions. Served with housemade seasoned tortilla chips.

BURRATA E CAPONATA — 14.00

A soft, buttery mozzarella cheese, served with diced fried eggplant, capers, celery & olives in a sweet & sour sauce with garlic crostini.

FRIED CALAMARI — 12.00

Fried golden brown calamari rings, served with marinara fra diavolo (spicy).

GARLIC KNOTS — 8.00

Six (6) ea. Served with marinara sauce.

DINNER SPECIALS

Entrées include choice of soup or salad.

ITALIAN COMBO — 25.00

Cheese-stuffed rigatoni, meatballs, and chicken Parmigiana topped with melted mozzarella and covered in a rose (pink cream) sauce.

POLLO BELLA LUNA — 26.00

Chicken breast sautéed with jumbo shrimp, diced prosciutto, scallions, sundried tomatoes and basil in a garlic white wine sauce. Served over angel hair pasta.

FILET OSCAR — 29.00

Pan-seared filet medallions topped with buttered crab meat. Served over roasted potatoes and asparagus and finished with a Hollandaise drizzle.

BOURBON GLAZED

SALMON — 26.00

Broiled 8 oz fresh salmon smothered with a bourbon glaze, candied pecans and applewood bacon. Served with baked sweet potato, and sautéed fresh vegetables.

LASAGNA MAMA RED — 23.00

Layers of seasoned ricotta, Parmigiana, mozzarella, sliced sausage and mini meatballs. Baked between fresh sheets of pasta and topped with our very own Mama Red Sauce.

VEAL — 25.00

CHICKEN — 20.00

Available Frances, Marsala, Picatta or Parmigiana styled. Served with pasta.

RISOTTO MARISCO — 30.00

Jumbo shrimp, scallops, and Cedar Key clams sautéed with chunks of lobster and salmon, in a rich lobster cream sauce and tossed with Parmigiana risotto.

STUFFED SHELLS

FLORENTINE — 21.00

Four homemade jumbo shells stuffed with chicken, spinach, mascarpone, ricotta and mozzarella cheeses. Baked to perfection and finished with a pesto cream sauce.

PORK OSSO BUCO — 26.00

Tender pork shank roasted and simmered in an Italian tomato ragù with celery, onions, carrots, rosemary and red wine. Served over Parmigiana risotto.

EGGPLANT PARMIGIANA — 18.00

Thin sliced eggplant lightly fried and topped with marinara and mozzarella. Served with spaghetti.

** Plus 7.5% tax and 20% gratuity.

A 3.5% non-cash adjustment is applied to all credit/debit card transactions.