

# Happy Mother's Day

## APPETIZERS

### BURRATA E CAPONATA 14

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

### FRIED CALAMARI 12

Fried golden brown calamari rings, served with marinara Fra Diavolo (spicy).

### CEVICHE 16

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

### GARLIC KNOTS 8

Six (6) ea. Served with marinara sauce.

## MAIN COURSE

Entrées include choice of soup or salad.

### VONGOLE TOSCANA 25

Middleneck clams, sautéed with pancetta, sausage, roasted red peppers, banana peppers, with white wine and cream sauce. Tossed with linguini pasta.

### POLLO BELLA LUNA 26

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

### FILETTO AL GRANCHIO 32

8 oz filet mignon topped with buttered crab meat. Served over roasted fingerling potatoes and asparagus. Finished with a Hollandaise drizzle.

### BOURBON GLAZED SALMON 26

8 oz fresh salmon smothered with a bourbon-glazed candied pecans and Applewood bacon. Served with baked sweet potato and sautéed fresh vegetables.

### PINK & WHITE LASAGNA 23

Layers of seasoned ricotta, Parmesan, mozzarella, sliced sausage, and béchamel. Baked between fresh sheets of pasta and topped with our very own pink alfredo sauce, and topped with crispy chicken cutlet.

### FILET MARSALA 26

Pan-seared filet medallions sautéed with portabella and wild mushrooms in a marsala wine sauce, accompanied by mashed potatoes and sautéed green beans.

### AGNELLO AL PISTACCHIO 36

Pistachio and Dijon encrusted rack of lamb cooked to medium rare. Served with gorgonzola risotto and finished with a balsamic drizzle.

### RISOTTO MARISCO 30

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

### CONCHIGLIONI FIORENTINA 22

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

### BUCATINI CON VERDE 26

Sun-dried tomato, fresh mushrooms, roasted garlic, and shallots simmered in a creamy pesto sauce and tossed with bucatini pasta. Topped with seasoned, marinated grilled chicken breast.

### EGGPLANT PARMESAN 18

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

### VEAL OR CHICKEN Veal 25 Chicken 22

Available in Frances, Marsala, Picatta, or Parmesan styles. Served over your choice of pasta.

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