



## **Mother's Day 2018** **Chef's Tasting Menu**

### **~Appetizers~**

#### **Bruschetta Di Gamberi**

*sautéed jumbo shrimp in a lime cilantro sauce, grilled Tuscan bread*

#### **Scamozza AllaGriglia**

*smoked scamozza, prosciutto di parma, fire roasted peppers*

#### **Trittico d'Arancini**

*lobster arancini, mushroom arancini, beef arancini*

#### **Carpaccio di Manzo**

*cured tenderloin, micro arugula, Tropea onion, caperberry, parmigiano reggiano*

### **~Entrees~**

#### **Spaghetti Aragosta E Vongole**

*lobster tail, manila clams, pomodori, garlic, EVOO*

#### **Swordfish Chop**

*bone-in swordfish, San Marzano tomatoes, capers, olives, angel hair*

#### **Pappardelle Funghi E Tartufo**

*homemade pappardelle, wild mushrooms, truffle sauce*

#### **Bistecca Ai Fighi**

*grilled sirloin, sautéed spinach, Remi Martin mission figs sauce*

### **~Dolce~**

#### **Chef Sal's Famous Tiramisu**

*espresso soaked lady fingers, fresh mascarpone*

#### **Italian Cannoli**

*sweetened fresh ricotta*

**\$69 per person**

*Plus tax and gratuity*

*Please no Splitting or Sharing of Dishes*

*\*consuming raw or undercooked meat, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness*

*\*\*before placing your order, please inform your server if a person in your party has a food allergy*