

Mothers Day 2025

APPETIZERS

Calamari Frittura

Fresh, lightly breaded and flash fried. Served with a spicy marinara sauce.

16

Shrimp Cocktail

4 jumbo shrimp served chilled and served with our zesty cocktail sauce.

16

Lamb Lollipops

Char-dusted New Zealand lamb lollipops with horseradish cream sauce.

19

Escarole Greens

Old world greens sautéed with roasted garlic. *Add Hot Pepper 3 Add Fennel Sausage 5*

12

Colossal Crab Shot

Sweet colossal crab served with cocktail sauce.

18

Burrata

Burrata frisee, spring pea bruschetta with lemon vinaigrette dressing, strawberries, balsamic glaze.

18

PASTA

Chef Lasagna

Traditional lasagna from Naples region of Italy set on a Romano crème and draped with tomato sauce.

22

Capra Nocciola

Sundried tomato hazlenut pesto. Slivered garlic, creamy goat cheese, gnocchi.

24

Frutti Di Mare

Fresh clams, mussels, scallops, and shrimp sautéed in a light sherry tomato sauce with linguini.

32

Fettuccine Alfredo

Bronze die pasta tossed with a rich creamy alfredo sauce. *(add chicken 7 / shrimp 16)*

21

Spaghetti Di Romano

Black olive pesto. Sundried tomato, basil, parsley with 100% Carto EVOO finish.

22

SALADS

Sonoma Chicken Salad

Free-range organic chicken breast tossed with baby lettuce, seasonal fresh fruit, candied walnuts, grape tomatoes and crumbled gorgonzola cheese with house dressing.

16

Mozzarella Caprese Salad

Homemade mozzarella, vine ripe tomatoes, fresh basil, roasted red bell peppers, and shaved parmigiana. Dressed with imported olive oil and balsamic reduction.

15

Heirloom Excellence

Red and yellow tomatoes seasoned and stacked. Dressed in EVOO, goat cheese, and sweet corn. Topped with basil aioli and balsamic glaze. *Add Chicken 6*

15

FIELD TO FIRE

Surf & Turf

2-4 oz. filet mignon medallion with cold water lobster tail, with your choice of side. 59

Filet Mignon

The most tender center cut we offer. Choice of side. 48

Baseball Sirloin

Filet cut of aged Angus Beef with excellent balance of flavor and texture. Choice of side. 32

Grilled Ribeye

Bone-in ribeye, grilled to your liking and topped with Truffle butter.
Served with mashed potatoes & asparagus. 48

NY Strip

13oz. USDA Prime NY Strip, grilled and served with Yukon mashed potatoes and asparagus. 48

Bone-In Pork Chop

Served with sundried cherry reduction. Single: 26 Double: 36

Fire Grilled Mahi Mahi

Seasoned and fire grilled. Served with Yukon mashed potatoes, blistered green beans, and tomatoes. Garnished with a light lemon cream reduction. 32

Cold Water Lobster Tail

12oz. Slow roasted and basted with lemon butter. Served with brussel sprouts. 59

Steak Enhancements

Caramelized Onions 6
Forest Mushrooms 6

Gorgonzola Crust 6
Port Wine Sauce 6

5-6 oz Lobster Tail 30

SAUTE CREATIONS

Veal Parmigiana

Tender breaded bone-in veal, pan fried, topped with fresh mozzarella, basil and parmigiana reggiano. Served with linguine marinara. 49

Veal Alberini (spicy)

Breaded tender bone-in veal pan fried, topped with Portobello mushrooms and hot peppers. Dressed with a lemon, garlic, and Pinot Grigio reduction. Served with linguine Aglio Olio. 49

Miso Salmon

Atlantic Salmon pan seared and brushed with an Asian glaze, with sticky rice and Asian vegetables. 32

Halibut

Pan seared, served with Saffron Risotto, asparagus, in a lemon beurre blanc. 39

Chicken Picatta

Boneless chicken breast slowly simmered in a Pinot Grigio wine, garlic and lemon butter sauce. Dressed with capers, mushrooms and artichoke hearts. Served over linguine. 26

Chicken Caramelicious

Crispy battered cuts of chicken glazed in a spicy Asian caramel sauce with mushrooms, onions, red chili peppers, garlic and ginger. Served with white rice. 26

Sicilian Stuffed Eggplant

Sliced thin, stuffed with ricotta, imported parmigiano reggiano, and fresh mozzarella. Baked in our homemade marinara sauce. Served with linguine. 24

Sides

Yukon Mashed
Sweet Mashed
Baby Baked Potatoes

Green Beans
Seasonal Vegetables

Premium Sides

Braised Escarole Greens
Brussel Sprouts
Grilled Asparagus
Mushroom Risotto

as substitute

5
5
5
5

A la Carte

6
6
6
6