

Mother's Day Dinner Menu

Appetizers

Tuna Tartare

Freshly diced tuna with chopped fresh mango, avocado, radish, and red onions, tossed in a mignonette sauce served over a bed of cucumbers and fresh avocado.

Mother's Day Salad

A fresh array of mixed greens with sliced green apples, roasted walnuts, pecans, sweet drop peppers, diced oranges, California figs, cherry tomatoes, and goat cheese tossed in a balsamic cherry dressing.

Botto di Gamberi

Lightly breaded and golden fried baby shrimp in a bang-bang sauce served with quinoa.

Entre

Fettuccine Fatte in Casa ai Frutti di Mare

Homemade fettuccini pasta sautéed with half lobster tail, diced fresh tuna fish, calamari, baby scallops, baby shrimp, salmon, littleneck clams, cherry tomatoes, and asparagus in a light tomato sauce.

Petto di Pollo Tagliato alla Francese Con Cuori di Caciofi

Sautéed airline french cut chicken breast with assorted mushrooms, fresh tomatoes, hearts of artichokes, and sliced Italian sausages in a reduced white wine sauce served with string beans and rosemary roasted potatoes.

Chilian Sea Bass con Carne di Astice Fresca

Broiled Chilean seabass topped with sautéed fresh lobster meat, baby scallops, baby shrimp, fresh tomatoes, and capers in a light tomato sauce served with orzo and spinach.

Bistecca alla Porterhouse e Coda di Aragosta

Grilled (20 oz) porterhouse prime steak with (5 oz) lobster tail in a reduction cabernet sauce served with mixed vegetables and mashed potatoes.

Ravioli di Astice e Polpa di Granchio Fatti in asa

Homemade lobster and crab ravioli topped with sautéed baby scallops, baby shrimp, green peas, and shiitake mushrooms in a pink creamy sauce.

