

# Mother's Day Lunch Menu

## *Appetizer*

### **Italian Ceviche**

Fresh lobster and crab meat, carrots, fresh dill, and mango served over a bed of cucumbers with a touch of roasted peppers champagne sauce

### **Mother's Wedge Salad**

Crispy wedge iceberg lettuce with fresh avocado, bacon, onions, cherry tomatoes, cucumbers, and bleu cheese tossed in a balsamic dressing

### **Goat Cheese Portobello Mushrooms**

Grilled portobello mushrooms stuffed with sautéed fresh spinach, and goat cheese roasted oven cherry tomatoes; topped with reduction balsamic glazed

### **Pasta Fresca ai Frutti di Mare**

Homemade linguine pasta served with littleneck clams, diced salmon, halibut, soft shell crab, jumbo shrimp, mussels, baby scallops, calami, fresh tomatoes, asparagus capers, in a light tomato sauce

### **Costata di Manzo USDA con Osso e Coda di Aragosta**

Grilled (14 oz) usda prime rib eye steak with (5 oz) lobster tail in a reduction blueberries brandy Sause served with roasted sweet potatoes yams and broccoli rabe

### **Sogliola di Dover con Soirees Gamberetti**

Broiled fresh dover sole topped with sautéed baby scallops, baby shrimp, fresh lobster meat, fresh tomatoes, capers in a light tomato sauce served with mushrooms creamy risotto and mixed vegetables

### **Petto di Pollo Tagliato alla Francese**

Sautéed airline french cut chicken breast topped with grilled zucchini, portobello mushrooms, red peppers, and asparagus in a white wine sauce served with mashed potatoes and broccoli

### **Mom Salad**

Grilled jumbo shrimp and fresh soft shell crab over baby spinach, endive, romaine lettuce, grilled Portobello mushrooms, hearts off palm, tomatoes cucumbers fresh avocado, fresh mozzarella cheese tossed in a balsamic dressing

### **Ravioli di costolette fatti in casa**

homemade shrt ribs ravioli sauted with shitakee mushrooms, greens peas in a creamy reduction marsala wine sauce

