

FATHER'S DAY LUNCH MENU

ANTIPASTI

ITALIAN CEVICHE

Fresh lump crab meat and fresh lobster meat with red onions, fresh mango, fennel, and avocado tossed in a cocktail sauce.

SALAD

DAD SALAD

Baby arugula, spinach, endive, fresh avocado, red beets, onions, tomatoes, carrots, cucumbers, hearts of palm, and gorgonzola cheese.

SECONDI

POLLO VILLA ROMA

Sautéed chicken breast topped with portobello mushrooms, roasted peppers, asparagus, zucchini, and melted mozzarella cheese in a reduction sauce served with mashed potatoes and broccoli.

BISTECA ALLA FLORENTINA CON CAPESANTE

Grilled (14 oz) bone-in rib-eye steak USDA prime with sea scallops in a reduction porcini mushroom cognac sauce served with sweet roasted potato yams and broccoli rabe.

MAR Y TIERRA

Grilled medallions of filet mignon with two jumbo shrimp in a green peppercorn brandy sauce served with sautéed spinach and roasted potatoes.

CHILEAN SEA BASS CON CAPESANTE

Broiled Chilean sea bass with sea scallops in a lemon white wine sauce served with couscous and mixed vegetables.

SOFTSHELL CRABS PICATTA STYLE

Sautéed soft shell crabs in a lemon white wine caper sauce served with string beans and couscous.

RAVIOLI

Homemade lobster and crab meat ravioli topped with diced salmon, scallops, shitake mushrooms, and peas in a light pink sauce.

Buon Appetito!