

Festa della Mamma

\$85 per person
plus applicable tax and gratuity

SELECT ONE FROM EACH: PRIMI, PIATTI PRINCIPALI AND DOLCI

Primi

FIRST PLATES

Asparagus Bisque

Crispy Asparagus, Parmigiano Frico, Calabrian Crema

Arugula Salad

Frisée, Radicchio, Preserved Lemon, Parmigiano, Lemon Vinaigrette

Antipasti Misti

Marinated Olives, Grilled Artichokes, Toma Piemontese, Salami Piccante, Mostarda, Gardinera, Crostini

Blue Fin Tuna Crudo

Passionfruit Emulsion, Calabrian Chili Oil, Caperberry, Shallot, Smoked Salt

Crispy Herbed Polenta

Forest Mushroom Fricassea, Red Sorrel, Black Garlic Fonduta

Sweet Jesus Oysters on the Half Shell

Hollywood Oyster Farm | Hog Neck Creek, Maryland
Served with Prosecco Granita & Barolo Mignonette

Piatti Principali

MAIN PLATES

Eggplant and Forest Mushroom Lasagna

Roasted Garlic & Fontina Fonduta

Spaghetti Verde Primavera

Spinach, Asparagus, Zucchini, Peppers, English Peas

Squid Ink Maniche

Grilled Octopus, Fresno Chili, Oregano, Garlic, Butter

Beetroot Triangoli

Toasted Hazelnuts, Shaved Caprino, Thyme Butter, Beet Green Gremolata

Grilled Blue Fin Tuna

Ceci, Roasted Olives, Yellow Tomato Confit, Garlic Purée
Crispy Shallots, Salmariglio

Pan Roasted Chicken Breast

English Peas, Cippolini Onions, Morel and Marsala Cream Sauce

Grilled Mediterranean Branzino

Melted Leeks, Grilled Artichoke, Saffron & Fennel Sauce, Fresno Chili

New York Strip

Prosciutto Wrapped Asparagus, Potato Purée
Horseradish Gremolata, Red Wine Reduction

Dolci

SWEETS

Orange Pistachio Tiramisu

Orange Cream, Crumbled Pistachio

Warm Strawberry Crostata

Vanilla Anglaise, Strawberry Chantilly

Italian Cookies

Pignoli, Biscotti, Butter Cookie, Rainbow Cookie

Raspberry Panna Cotta

Almond Praline, Anglaise, Fresh Berries



Suggested Wines

SPARKLING

79p Glera, Bisson 2024 | \$49

71c Franciacorta, Ca'Del Bosco "Cuvée Prestige" nv | \$108

WHITE

194s Etna Bianco, Torre Mora "Scalunera" 2023 | \$56

181s Pinot Bianco, Cantina Terlan 2022 | \$58

20s Gavi, Tenuta Olim Bauda 2024 | \$60

RED

234b Barbera D'Alba, M. Marengo "Vigna Pugnane" 2023 | \$77

577s Rosso Di Montalcino, Uccelliera 2023 | \$80

367n Barolo, Marcarini "La Serra" 2019 | \$140

Bambini

AVAILABLE FOR CHILDREN TEN AND UNDER

PIATTI PRINCIPALI

Roman Fried Chicken

Crispy Chicken Bites, Lemon Maionese
served with Potato Chips | 15

Spaghetti a la Chitarra

Fresh Tomato Basil Sauce | 15
Add Cinghiale Ragu | 6 Add Two Lamb Meatballs | 6

Rigatoni e Formaggi

House made Mac & Cheese | 15

DOLCE

House Made Gelati & Sorbetti:

Chef's Seasonal Flavors

One Scoop | 5

Two Scoops | 10