

FESTA DELLA MAMMA

3 Course Dinner Menu For \$99++ Or à la carte

ANTIPASTI

OSTRICHE E GAMBERI AL CRUDO

8 FRESH SHUCKED BLUE POINT OYSTER / 6 STEAMED SHRIMP
HOUSE-MADE MIGNONETTE SAUCE / LEMON WEDGES / SEA SALT

MOZZARELLA DI BUFALA E PROSCIUTTO

IMPORTED MOZZARELLA DI BUFALA D.O.P / BASIL / ALMONDS /
SLICES OF RED & YELLOW HEIRLOOM TOMATOES /
24 MO. PROSCIUTTO DI PARMA / DRIZZLED PESTO

BRUSCHETTA CON SALMONE AFFUMICATO

TOASTED ITALIAN BREAD / SMOKED CURED SALMON /
CAPONATA RELISH / CREAM CHEESE / ITALIAN VINAIGRETTE

PRIMI PIATTI

OSSOBUCO ALLA MILANESE

VEAL OSSOBUCO / SIMMERED WITH VEGETABLE MIREPOIX /
FRESH HERBS / CHIANTI WINE REDUCTION / DEMI GLAZE /
TRUFFLE CREAMY PARMIGIANO REGGIANO POLENTA

BRANZINO ALLA BRACE

WHOLE DEBONED BRANZINO GRILLED TO PERFECTION /
ESCAROLE NEAPOLITAN STYLE / TUSCAN POTATO WEDGES /
LEMON MEYER CAPER GREEN SAUCE

PAPPARDELLE AL RAGU DI CINGHIALE

SLOW BRAISED WILD BOAR RAGÚ / HOUSE MADE PAPPARDELLE
PASTA / BASIL / SHAVED PARMIGIANO REGGIANO

DOLCE

TORTA DELLA NONNA

PASTRY CREAM WITH A HINT OF LEMON /
SHORTCRUST PASTRY BASE / PINE NUT, ALMONDS AND
POWDERED SUGAR

TORTA DI DUBAI CON PISTACCHIO E CIOCCOLATO

DARK CHOCOLATE / KATAIFI / PISTACHIO CREAM
VANILLA CRÈME ANGLAISE

COCKTAIL

MAMMA MIA

LYCHEE LIQUEUR / SPLASH OF LIME JUICE / PROSECCO
FRESH EDIBLE FLOWERS