

# Menu per la FESTA DELLA MAMMA 2017



## Mother's Day Specials



*No discounts or coupons apply*

**Kid's menu available | 16**

## ANTIPASTO



### **Zuppa di Mais | 14**

Corn chowder

### **Brodetto di Cozze e Vongole | 19**

Mussels and manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted bread

### **Fritto di Calamari e Gamberetti | 18**

Deep-fried baby calamari and rock shrimp served with marinara

### **Carciofini al Forno | 19**

Oven-roasted artichoke hearts filled with Parmigiano, parsley, garlic and mozzarella

## INSALATE



### **Burrata al Melone | 18**

Creamy Burrata cheese served with arugula salad, sliced Cantaloupe Melon, Prosciutto di Parma and finished with balsamic glaze and extra virgin olive oil.

### **Insalata Mista | 12**

Organic greens, tossed in a balsamic vinaigrette then garnished with carrots, tomatoes and cucumbers. **Add gorgonzola, 2**

### **Insalata alla Caprese | 19**

Imported bufala mozzarella and heirloom tomatoes, basil, extra virgin olive oil and aged balsamic. **Add Prosciutto di Parma, 5**

### **Insalata di Cesare | 13**

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano. **Add chicken or fried calamari, 5**

## LA PASTA

### **Pappardelle con Porcini e Capesante | 33**

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce

### **Ravioli ai Crostacei | 36**

Fresh homemade seafood ravioli finished with a creamy sauce of cognac, shiitake mushrooms and sweet corn then topped with rock shrimps and lobster

### **Penne alla Vodka con Porcini | 23**

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce. **Add chicken or rock shrimp \$5**

### **Spaghetti Polpette | 25**

Homemade 100% prime meatballs braised in Vigilucci's tomato sauce

### **Lasagna | 24**

Fresh homemade pasta filled with bolognese and besciamella sauce then topped with mozzarella and Parmigiano

## PIZZA

### **Diavolo Rossonero | 22**

Tomato sauce, mozzarella, pepperoni and salame

### **Bufalina | 25**

Tomato sauce, mozzarella, bufala mozzarella, basil and oregano.

**Add prosciutto di Parma, 5**

### **Filetto | 25**

Mozzarella, gorgonzola and filet mignon

### **Margherita | 19**

Tomato sauce, mozzarella, basil and oregano

## IL PESCE



### **Branzino ai Carciofi | 49**

Fresh Blue Nose Seabass, served with creamy mashed potatoes and zucchini, finished with confit grape tomatoes and artichokes.



### **Risotto all'Aragosta | 46**

Carnaroli rice simmered with white wine, saffron, lobster meat, rock shrimp and prawns. Finished with green peas coulis.

### **Salmone al Finocchio | 40**

King Chinook salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus.

Topped with shaved fennel, dill and lemon zest

### **Cioppino | 47**

Fresh seasonal mussels, Manila clams, Jumbo prawns, calamari, fresh fish, diver scallops, sautéed with roasted garlic in a zesty tomato sauce

### **Capesante ai Pomodorini Secchi | 44**

Pan-seared diver scallops sautéed with red onions, asparagus, pancetta, sweet corn, cherry and sundried tomatoes. Served atop risotto cakes

## LA CARNE



### **Brasato al Caffè | 48**

Coffee marinated beef braised in red wine demi glaze, served over mashed potatoes and green beans. Finished with onions relish and gorgonzola butter.



### **Bisteccone con gli Gnocchi | 47**

New York Steak grilled to perfection and served with three cheeses homemade gnocchi and chopped asparagus. Finished with crispy onions and black garlic mushroom sauce.

### **Pollo Parmigiana | 34**

Pounded chicken breast lightly breaded and topped with mozzarella and marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables

### **Pollo Rustico | 34**

Grilled skin-on double Mary's Free Range chicken breast marinated with herbs and spices. Served over a roasted sausage and bell pepper hash. Finished with a Dijon mustard sauce.

### **Tagliata di Manzo | 39**

Certified black angus filet served tagliata-style over soft polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce

### **Saltimbocca alla Romana | 34**

Pan-seared, milk-fed scaloppine of veal topped with fresh sage, prosciutto and mozzarella in a white wine sauce. Served with vegetables and spaghetti aglio e olio with chili pepper flakes

## DOLCE

### **Tiramisu | 13**

Lady fingers dipped in espresso, mascarpone cheese and cocoa

### **Cannoli Siciliani | 12**

Hard shell pastry filled with ricotta, chocolate chips, lemon zest

### **Tortino al Cioccolato | 15**

Mini chocolate lava cake served warm with vanilla gelato



### **Fantasia di Frutta | 14**

Short pastry base, Chantilly cream, sponge cake and topped with fresh grapes, kiwis, peaches, pineapple and strawberries.

### **Spumoni | 13**

Layered pistachio, vanilla, strawberry and chocolate gelato with a maraschino cherry and whipped cream.

**530 N. Coast Hwy. 101 – Leucadia – 760.634.2365**

*Moms*