



Mother's Day

COCKTAIL MENU

BAR FEATURES

Italian Garden Bubbles Flight

*Three curated brunch bubbles
(Classic Mimosa also available)*

White Peach & Chamomile Bellini

White peach purée, fresh orange juice, chamomile-infused honey, bubbles

Limoncello & Green Tea Mimosa

Limoncello, green tea, fresh orange juice, bubbles

Pineapple & Sage Mimosa

Pineapple juice, sage simple syrup, bubbles

ADDITIONAL COCKTAILS

Sgroppino

Lemon sorbet, Italicus bergamot liqueur, basil oil, bubbles

Garibaldi


Whipped orange cream, Campari, bubbles

Elderflower & Grappa Sour

Elderflower liqueur, grappa, lemon, simple syrup, egg white

Rosé All Day

A curated rosé selection by Sommelier Luke, featuring rotating rosés by the glass from celebrated wine regions across different countries, available throughout Mother's Day service.





Luce Secondo

Mother's Day Prix Fixe Menu

Three Courses | \$75 per Guest

First Course

Choice of Soup or Salad

Cream of Roasted Cauliflower
Spring Truffle, Herb Oil

Curly Romaine Caesar
Crispy Prosciutto, House Croutons, Parmigiano Reggiano,
Toasted Cracked Peppercorn

Entrée Selections

Capellini alla Marinara con Gamberi

Sautéed Shrimp, Fresh Tomato Marinara, Basil, Lemon Zest — Mancini Capellini

Ragù di Agnello alla Bolognese

Slow Simmered Ground Domestic Lamb, San Marzano Tomato — Fresh Peas, Pecorino Crema,
Housemade Tagliatelle

Tortellini alla Panna

Cheese-Filled Tortellini, Caramelized Onion, Mushrooms, Prosciutto, Pecorino Romano Cream

Pollo con Insalata di Bruschetta

Citrus-Brined Chicken Cutlets, Chilled Bruschetta Salad, — Walnut Pesto Drizzle

Salmone di Primavera

Pan-Seared Scottish Salmon, Spinach, Tomato, Lemon Goat Cheese Orzo

Anatra Confit

Confit Duck Leg, Vin Santo Demi-Glace, Oyster Mushroom Risotto, Broccolini Gremolata

Dolci

Choice of Dessert

Pistachio Cheesecake

Lemon Sorbetto

Vanilla Bean Panna Cotta

Macerated Berries

Happy Mother's Day

Thank you for celebrating with us

