

Happy Mother's Day

Menu

STARTERS

Buffalo Mozzarella Tower

Stacked ripe tomatoes and prosciutto, topped with figs, and balsamic fig reduction 24
Pairing: Rienzi Rosé

Zucchini Flowers (2)

Egg battered and stuffed with ricotta, finished with mascarpone cream sauce 18
Pairing: Sauvignon Blanc

Fried Calamari

Lightly breaded calamari, golden-fried and served with house-made marinara and chipotle aioli 22
Pairing: Vermentino

Shrimp Cocktail (4)

Chilled jumbo shrimp, served with house-made cocktail sauce and fresh lemon wedges 28
Pairing: Prosecco

Seafood Bisque

Creamy bisque made with shrimp, crab, and scallops, finished with fresh herbs 16
Pairing: Chardonnay

Entrees Include House Salad

CARNE

Served with roasted vegetables and baby bliss potatoes

Filet Mignon

Grilled to perfection and topped with a gorgonzola madeira demi-glace 65 *Add 6 oz Lobster Tail +30*
Pairing: Duckhorn Pinot Noir

Double-Cut Lamb Chops

Grilled and finished with fresh chimichurri sauce 58
Pairing: Duckhorn Merlot

Queen Cut Prime Rib 16 oz

Seasoned with a blend of fresh herbs, served with savory au jus and horseradish cream sauce 52
Pairing: Duckhorn Cabernet Sauvignon

POLLO & VITELLO

Served over Spaghetti

Anthony's Parmigiana

Topped with vodka sauce, buffalo mozzarella cheese and fresh ricotta C 35 V 42
Pairing: Montepulciano

Parmigiana

Topped with marinara and mozzarella cheese C 27 V 33
Pairing: Sangiovese

Marsala

Mixed mushrooms in a marsala wine sauce C 27 V 33
Pairing: Josh Reserve Pinot Noir

Francese

Egg-battered and finished with a lemon butter sauce C 27 V 33
Pairing: Lobster Reef Sauvignon Blanc

PESCE

Bring the Ocean to Mom

A seafood medley of lobster, jumbo lump crab, shell-less clams, mussels, and shrimp, served over squid ink pasta 75
Pairing: Vermentino

Pan Seared Halibut

Topped in a limoncello cream sauce, served with roasted vegetables and baby bliss potatoes 58
Pairing: Chardonnay

Stuffed Salmon

Stuffed with crabmeat and finished with beurre blanc, served with roasted vegetables and baby bliss potatoes 52
Pairing: Pinot Grigio

Jumbo Lump Crab Cakes (2)

Finished with a saffron champagne cream sauce, served with roasted vegetables and baby bliss potatoes 52
Pairing: Chardonnay

LE PASTA & MORE

Add Chicken +7 Add Shrimp +12 Add Crabmeat +18

Gnocchi Florentino

Sautéed with spinach in a aurora sauce, topped with house made fresh mozzarella 29
Pairing: Sauvignon Blanc

Rigatoni alla Vodka

Tossed with Parma prosciutto in a vodka cream sauce and a touch of marinara 28
Pairing: Montepulciano

Lobster Ravioli

Topped with lobster meat and jumbo lump crabmeat in a pink cream sauce 52
Pairing: Scarpetta Rosé