Festa della Mamma

-ANTIPASTI-

CROSTINI AI FUNGHI CON TARTUFO
Mixed Wild Mushrooms, Fresh Asiago & Truffle Oil
-
INVOLTINI DI MELANZANE
Fresh Mozzarella, Grilled Eggplant, Roasted Tomato Marmalade, Mint Basil Oil, Arugula, Saba EVOO
-
GAMBERONI ALLA GRIGLIA
Citrus, Basil Aioli & Arugula
-

INSALATA

Radicchio, Green Leaf Romaine, Fennel, Cherry Tomatoes, Cucumber & Radishes
-
INSALATA BALSAMIC VINAIGRETTE

-PRINCIPALE-

BRANZINO ALLA LIVORNESE
Mediterranean Sea Bass, Roasted Potatoes
-
POLLO SALTIMBOCCA
Pan Seared Chicken Cutlet, Prosciutto, Sage Leave, White Wine, Butter, Potatoes & Spinach
-
CAPESANTE
U-10 Sea Scallops Pan Seared, Black Truffle Risotto & Roasted Pepper Pure
-
TAGLIOLINI CON ARAGOSTA
African Lobster Tail, Tagliolini Pasta, Tomato Bisque & Fresh Basil
-
CARRÉ DI MANZO
Roasted Boneless Prime Rib Au Jus
-
BRASATO
Braised Bone-in Short Rib, Amarone Reduction Roasted Sweet Carrots & Cipolini
-
FUNGHI PORTOBELLO
Grilled Portabella Mushroom, Zucchini, Carrots, Spinach, Roasted, Rosemary Potatoes, Soffitto & Onion Straws
~Cooked to order~
-
*Consuming raw or undercooked beef can increase your risk of food borne illness if you have certain conditions
*Suggested Wine Package Separate

-Bambini Pasta-

Spaghetti or Rigatoni
-

Sauce

Pomodoro, Butter, or Alfredo
-

Protein

Meatballs or Grilled Chicken
-

Salmon or Chicken

Served with Broccoli & Potatoes

DOLCI

Choice of Dessert

CAFÉ | CORTINA
SINCE 1976

Adults $135.00/ Kids $50.00