



MOTHER'S DAY 2024

*\$79 Per Person Four-Course Dinner
Optional \$30 Wine Pairing Curated by our Sommelier
(Tax & 20% Gratuity Will Be Added)*

ASSAGGIO:

Grilled Peach, Whipped Ricotta, Truffle Honey

PRIMI PIATTI:

Choose one of the following:

Mushroom Soup with Taleggio

Button Mushrooms, Prosciutto, Taleggio

Burrata

Arugula, Crispy Pancetta, Pecans, Pumpkin Seeds,
Roasted Beets, Balsamic-Soaked Melon

Caesar Salad

Romaine, House-Made Caesar Dressing,
Hand-Cut Seasoned Croutons Shaved
Parmigiano-Reggiano

Fig & Prosciutto Pizzette

Fresh Fig & Fig Marmalade,
Prosciutto Arugula, Balsamic

SECONDI PIATTI:

Grilled Branzino

Branzino, Potato Puree, Zucchini, Cherry Tomato
Artichoke, Taggiasca Olives. White Wine & Lemon
Sauce

Butternut Squash Ravioli

Butternut Squash & Mascarpone, Sauce of Orange
Citrus, Sundried Tomato & Butter, Truffle Oil
Arugula & Candied Pecans

Veal Saltimbocca

Veal Tenderloin Scallopini with Sage & Prosciutto
Wild Mushrooms, Marsala Sauce Brussels Sprouts,
Roasted Fingerling Potatoes

Prime + New York Strip*

Porcini-Crusted Ten Ounce New York Strip
Asparagus, Fingerling Potato, Demi-Glace

Lobster Ravioli

Lobster, Ricotta, Creamy Tomato Sauce, Arugula

Morel Mushroom Pasta

Morel Mushrooms, Peas, Guanciale Cream,
Lemon Zest Butter, Gemelli

DOLCE:

Panna Cotta

Blueberry Jam & Fresh Berries

OR

Angelina's Signature Zeppoli

Light & Airy Fried Dough Tossed in Powdered Sugar & Cinnamon
Served with Dark Chocolate & Berry Sauces

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs
May Increase Risk of Foodborne Illness*