



Mother's Day 2025

Appetizers

Shrimp Cocktail

Gulf Shrimp, Vodka Cocktail Sauce, Lemon 19

Caesar Salad

Romaine, House-made Caesar, Hand-cut Seasoned Croutons,
Shaved Parmigiano-Reggiano 15

Caprese Pizzette

Basil Pesto, Heirloom Cherry Tomato,
Fresh Torn Basil, Mozzarella 19

***Prime+ Carne Crudo**

Prime+ New York Strip,
Truffle Aioli, Arugula, Shaved Truffle Pecorino,
Pickled Royal Trumpet Mushrooms 27

***Baked Eggs in Purgatory**

Eggs, Spicy Tomato Sauce, Garlic Crostini,
Parmigiano-Reggiano 16

Main

Blueberry Ricotta French Toast

Blueberry, Lemon & Sweet Ricotta Filled French Toast,
Homemade Blueberry Compote, Maple Syrup 21

***Italian-American Breakfast**

Farm Eggs Scrambled with Mascarpone & Truffle Oil,
Nueske's Bacon or Breakfast Sausage,
Smashed Parmesan Potatoes, Toasted Sourdough 18

Lobster Fettuccine

Maine Lobster, Cherry Tomato, White Wine,
Olive Oil, Basil. 39

Italian Sausage & Bacon Hash

Sausage, Bacon, Potatoes, Peppers,
Eggs & Parsley. 25

***Spaghetti Carbonara**

Homemade Spaghetti, Guanciale, Pecorino,
Parmigiano-Reggiano, Egg, Black Pepper 32

***Wagyu Filet & Farm Eggs**

6oz Wagyu Filet, Local Farm Eggs,
Fingerling Potatoes, Arugula Salad,
Oregano & Lemon Gremolata 58

Shrimp & Polenta

Local Shrimp, Creamy Parmesan Polenta,
Prosciutto, Red Onion, Butter 27

Butternut Squash Ravioli

Roasted Butternut Squash & Mascarpone Filled Handmade
Ravioli, Sauce of Orange, Sun-Dried Tomato & Butter,
Truffle Oil, Arugula, Candied Pecans 32

Crab Cakes

Two Jumbo Lump Blue Crab Cakes,
Basil Pesto, Arugula, Fresh Basil 34

Veal Saltimbocca

Veal Tenderloin with Sage & Prosciutto, Wild Mushrooms,
Marsala Sauce. Served with Roasted Squash & Fingerling Po-
tatoes 42

**The Consumption of Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Our Risk of Food Borne Illness.*



BRUNCH COCKTAILS

Bloody Mary

Tito's Vodka,
, Tomato Juice, Worcestershire,
Lemon, Horseradish, Black Pepper. 16

Lady Bergamot

Italicus Bergamot, Malfy Grapefruit Gin,
House-made Earl Grey Syrup, Lemon Juice,
Muddled Blueberries. Served Up. 18

Limoncello Spritz

RumChata Limon, Limoncello & Club Soda. 13

Espresso Martini

Vanilla Vodka, Espresso Vodka, Espresso. 18

Sam's Carajillo

Freshly-Pressed Espresso and Licor 43
Shaken and Served on a big Rock. 14

Clarified Painkiller

Milk-washed Brugal 1888 Rum, Pineapple Juice,
Orange Juice & Cream of Coconut.
Served over a Large Cube with Freshly Shaved Nutmeg. 18

Italian Sangria

Our Red or White Sangria Made with Italian Wine,
Blood Orange Liqueur & Stone Fruit Liqueur,
Macerated with Fresh Orange. 12

Citrus Petal

Hayman's Gin, Lillet Blanc, Elderflower Liqueur,
Ruby Red Grapefruit Juice, Lemon Bitters.
Served Up with Floral Garnish. 15

Abruzzo Sour

1792 Bourbon, Disaronno Amaretto,
House-made Sour Mix, Red Wine Foam.
Served on the Rocks. 20

BELLINI BAR

\$8 Glass \$32 Bottle

Prosecco with your choice:

Orange, Peach, Blood Orange or Cranberry

White Wines By The Glass

Champagne, Taittinger, Brut, "La Francaise"	26
Chardonnay, Niner, Edna Valley	18
Chardonnay, Tiefenbrunner, Alto Adige	14
Moscato d'Asti, Vietti, Piedmont	13
Pinot Grigio, Zenato, Venezia-Giulia	11
Prosecco, Maschio, Brut, (187ml)	10
Riesling, Bischofliche Weinguter Trier, Mosel	18
Rosé, Tasca d'Almerita, Sicily	11
Sauvignon Blanc, Craggy Range, Martinborough	16
Soave, Suavia, Classico, Veneto	13
Verdicchio, Pievalta, Castelli di Jesi, Marche	14
Vermentino, Banfi, "La Pettagola," Tuscany	13

Red Wines By The Glass

Barbera d'Alba, G.D. Vajra, Piemonte	16
Cabernet Sauvignon, Frank Family, Napa Valley	27
Cabernet Sauvignon, Ancient Peaks, Paso Robles	15
Malbec, Catena Zapata, Lunlunta, Mendoza	16
Merlot, Truchard, Carneros, Napa Valley	21
Montepulciano, La Quercia, Abruzzo	10
Pinot Noir, Picket Fence, Russian River Valley	17
Pinot Noir, Stoller Estate, Willamette Valley, OR	19
Sanviovese, Castello di Bossi, Chianti Classico	15
Super Tuscan, Tenuta Sette Ponti, "Crognolo"	20
Super Tuscan, Tua Rita, "Rosso dei Notri"	15
Valpolicella, Zenato, Superiore, Veneto	12