



Mother's Day 2026

Appetizers

Octopus Carpaccio

Thinly-sliced Chilled Octopus, Blood Orange, Pickled Onion & Fennel, Lemon Aioli, Arugula, Paprika Olive Oil 19

Caesar Salad

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

Fiori di Zucca Pizzette

Fonduta Sauce, Mozzarella, Zucchini Flowers, Arugula, Ricotta 23

*Wagyu Carne Cruda

Raw Wagyu Beef, Truffle Aioli, Arugula, Shaved Truffle Pecorino, Parmesan Flatbread 27

*Baked Eggs

Eggs, Tomino Cheese, Fennel Marmalata, Baked Sourdough 18

Beet Salad

Roasted Beets, Watermelon, Goat Cheese, Orange Vinaigrette, Frisée, Pistachios 16

Main

Blueberry Ricotta French Toast

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

Frittata

Seasonal Mushrooms, Roasted Tomato, Sausage & Ricotta Cheese. Served with Smashed Parmesan Potatoes 21

Lasagna Bolognese

Veal & Wagyu Beef Bolognese, House-made Pasta, Ricotta, Mozzarella, Parmigiano-Reggiano 35

Lobster Fettuccine

Butter-Poached Maine Lobster Tail atop Basil Fettuccine, Lobster Tail Meat, Heirloom Cherry Tomato, Garlic, Lobster-Butter Sauce, Blood Orange Olive Oil 68

Italian Sausage & Bacon Hash

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

*Spaghetti Carbonara

Homemade Spaghetti, Guanciale, Pecorino, Parmigiano-Reggiano, Egg, Black Pepper 33

*Prime Steak & Farm Eggs

6oz Prime Bavette Steak, Local Farm Eggs, Fingerling Potatoes, Arugula Salad, Oregano & Lemon Gremolata 56

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 Salad, Fresh Basil 32

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

**If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of searious illness from raw oysters and should eat oysters fully cooked.*



BRUNCH COCKTAILS

Bloody Mary

Tito's Vodka, Tomato Juice, Worcestershire,
Lemon, Horseradish, Black Pepper 15

Lychee Martini

J.F. Hayden's Lychee Liqueur,
St. Germain, Home-made Limeade 17

Limoncello Spritz

RumChata Limon, Limoncello & Club Soda 13

Espresso Martini

Vanilla Vodka, Espresso Vodka, Espresso 18

Carajillo

Espresso, Licor 43.
Served Over a Large Cube 15

Bella Rosa

Poli Camomilla Grappa, Chambord,
Lambrusco, Luxardo Grenadine
Served Up 16

Clarified Amaretto Sour

Milk-washed Disaronno Amaretto,
Fresh-squeezed Lemon Juice, Campari.
Served on the Rocks with Shaved Nutmeg 18

Italian Sangria

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

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 Rosé with your choice:

Orange, Peach, Blood Orange or Cranberry

White Wines By The Glass

Champagne, Taittinger, Brut, "La Francaise"	28
Chardonnay, Niner, Edna Valley, Paso Robles	18
Chardonnay, Tiefenbrunner, Alto Adige	15
Fiano, Claudio Quarta, di Avellino, Campania	16
Garganega, Suavia, Soave Classico, Veneto	13
Moscato d'Asti, Vietti, Piedmont	13
Pinot Grigio, Zenato, Venezia-Giulia	11
Prosecco, Maschio, Brut, (187ml)	10
Riesling, Bischofliche Weinguter Trier, Mosel	18
Rosé, AIX, Coteaux d'Aix-en-Provence	15
Sauvignon Blanc, Craggy Range, Martinborough	16
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, ColleMassari, "Montecucco," Riserva	16
Super Tuscan, Tenuta di Biserno, "Insoglio,"	20
Valpolicella, Zenato, Superiore, Veneto	14