

**Cocktails crafted for Mother's Day**

- Prosecco Bellini or Blood Orange Mimosa** – Glass of Prosecco sparkling wine with white peach juice or blood orange juice..... 12  
**Lavender Mimosa** – Glass of Prosecco, in-house-made fresh lavender lemonade..... 12

***Italian Brunch*** 3-course meal: 1 Starter, 1 Entrée and 1 Dessert per person

**ANTIPASTI** (please select one)

- Zuppa del Giorno** – Homemade soup of the Day  
**Insalata Mista** - Mixed organic baby greens, balsamic vinaigrette (GF) (V) (N)  
**Caesar Salad** - Hearts of Romaine, homemade Caesar dressing (made with raw eggs)  
**Prosciutto di Parma con Melone**- Thinly sliced 16-month aged Parma ham, fresh melon (N)  
**Insalata Caprese** - Sliced tomato, fresh mozzarella, extra virgin olive oil, fresh basil, mixed greens (GF) (V)  
**Garlic Bread** – Homemade bread, garlic, Parmigiano, parsley (N)

**SECONDI** (please select one)

- Spaghetti Carbonara** – Egg, pancetta, parmigiano Reggiano, black pepper, white truffle oil..... 49  
**Rollino Vegetariano** – Three medallions prepared with fresh-sheet-pasta rolled with smoked mozzarella cheese, eggplant, served in a tomato cream sauce (V) ..... 49  
**Ravioli Vegetari** – Gluten free and vegan ravioli stuffed with butternut squash, caramelized onions & sage, sauteed in a fresh tomato, zucchini, garlic, and white wine sauce (GF) (V) (N) ..... 51  
**Tortellini alla Crema** - Homemade pasta stuffed with meat, served in a cream sauce with ham and mushrooms ..... 51  
**Pork Ragu' Pappardelle** - Homemade pasta 8 hrs slowly braised pork ragout..... 51  
**Lasagna di Carne**- Homemade meat lasagna ..... 52  
**Pollo Piccata** – Mary's free-range breast of chicken served with capers, and lemon in a butter and white wine sauce, accompanied by mixed veggies and potatoes ..... 56  
**Mahi alla Siciliana** – Pan seared fillet of wild Mahi, topped with chopped organic asparagus, Castelvetrano Olives, cherry tomatoes, garlic, white wine sauce, accompanied by mixed veggies and potatoes (N) ..... 62  
**Brasato di Manzo ai Funghi** – Beef boneless short ribs slowly braised in red wine and mixed vegetables, served with a mushrooms-wine reduction over creamy polenta (N) ..... 62

**DOLCI** (Please select one)

- Tiramisu** - Ladyfingers, espresso, brandy, mascarpone cream, cocoa  
**Bigne' Terra Mia** - Custard cream-filled pastry puffs covered in dark chocolate  
**Raspberry Lemoncello Cake** – Limoncello soaked sponge-cake layered with Lemon cream, raspberry marmalade, topped with raspberry glaze and white chocolate  
**Gelato** - Italian ice cream - Ask your server for today's selection  
**Sorbetto** - Italian sorbet - Ask your server for today's selection (N)  
**Cioccolato** - Creamy chocolate ice cream on a layer of chocolate cheesecake, topped with fudge and covered with mini chocolate chips

**Kids Menu** (Pasta and Gelato) **16**

**Spaghetti or Penne**- choice of Butter, Marinara, Meat or Alfredo Sauce  
 Includes kids' gelato for dessert (ask your server for daily selection)

(GF) **Gluten Free** (V) **Vegetarian**  
 (N) **Vegan** (N) **May contains nuts**

*We politely decline substitutions, and we do not split entrees this day. Limited quantity on some items. Sales Tax will be added to all purchases. 18% Gratuity may be added to groups of 6 or more. Corkage etiquette per 750ml \$20 & Livermore wines \$12. Please, no wines on our list and 3 bottle limit per table. Please advise your server of any food allergy.*

*We are not responsible for lost or stolen articles.*