

Mother's Day – Festa della Mamma - 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

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

Insalata Caprese - Sliced tomato, fresh mozzarella, extra virgin olive oil, fresh basil, mixed greens

SECONDI (please select one)

Frittata Salsiccia e Funghi - Italian sausage, mushrooms, onions, smoked mozzarella43

Frittata di Zucchine e Spinaci – Zucchini, baby spinach, bell pepper, mozzarella cheese43

Gnocchi Gorgonzola - Homemade potato dumplings in a gorgonzola cream sauce49

Fettuccine Primavera e Pesto - Sautéed fresh seasonal vegetables, homemade basil pesto with parmigiano, pine nuts, garlic and extra virgin olive oil.....49

Spaghetti Carbonara – Egg, pancetta, parmigiano Reggiano, black pepper, white truffle oil..... 49

Ravioli 4 Formaggi - Homemade pasta filled with Ricotta, Parmigiano, Mozzarella, Taleggio cheese, served with leeks in a fresh tomato sauce with basil.....49

Tortellini alla Crema - Homemade pasta stuffed with meat, served in a cream sauce with ham and mushrooms.....49

Fettuccine Bolognese con Fonduta - Imported pasta with homemade meat sauce topped with melted Fontina cheese49

Pork Ragu' Pappardelle - Homemade pasta 8 hrs slowly braised pork ragout.....49

Scialatelli Calabrese – Homemade thick pasta sautéed with spicy pork sausage and mushrooms in a tomato and red wine sauce.....49

Lasagna di Carne- Homemade meat lasagna49

Penne al Salmone – Imported pasta with fresh salmon in a vodka tomato creamy sauce49

Spaghetti Tutto Mare – Imported pasta, assorted fresh seafood and roasted garlic in a light tomato sauce.....54

Pollo Parmigiana – Chicken breast served Parmigiana style with mozzarella and marinara.....54

Salmone Piccata – Fresh salmon fillet, white wine, lemon, butter and capers59

Gamberoni Diavola - Wild caught U-15 prawns, garlic, white wine, capers, spicy tomato sauce.....63

Bistecca alla Griglia – Rib-eye steak, served in a reduction of Sangiovese red wine and melted gorgonzola cheese.....65

Agnello Scottadito – Natural lamb chops served grilled with Italian herbs sauce66

Add Chicken 7 | Salmon 8 | Prawn 4

DOLCI (Please select one)

Tiramisu - Ladyfingers, espresso, brandy, mascarpone cream, cocoa

Bigne' Terra Mia - Custard cream-filled pastry puffs covered in dark chocolate

Limoncello Raspberry Cake – Limoncello soaked sponge cake, lemon cream, raspberry marmalade, topped with raspberry glaze and white chocolate

Gelato or Sorbetto - Italian ice cream - Ask your server for today's selection

Cioccolato - Creamy chocolate ice cream on a layer of chocolate cheesecake, topped with fudge and covered with mini chocolate chips

Prosecco Bellini or Blood Orange Mimosa – Glass of Prosecco sparkling wine with white peach juice or blood orange juice..... 12

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)

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.