



Happy Mother's Day!

Sunday, May 11th, 2025

Aperitif \$14

WHITE NEGRONI

Ford's Gin, Elderflower Liqueur, Vermouth Blanc & Peach Bitters

First Course

Choice Of

HOUSE ITALIAN SALAD

Artichoke, Hearts of Palm, Red Onion, Olive & Italian Dressing

SIGNATURE CAESAR SALAD

House Croutons, Black Pepper & Parmigiano-Reggiano

SLOW-ROASTED TOMATO CAPRESE

Fresh Mozzarella & Basil Oil

CAULIFLOWER BISQUE

Bottega Vinaia Pinot Grigio

Add-On For the Table...

HAND PULLED MOZZARELLA

Garlic Buttered Toast, EVOO, Sea Salt & Cracked Pepper

~ \$8 Supplement ~

ANTIPASTI PLATTER

Tuscan Farro Salad, Golden Beets & Cannellini White Beans with Gremolata

~ \$8 Supplement ~

Second Course

For The Table

WARM BAKED BRIE

House Jam, Spanish Torta & Marcona Almonds

Cambria Chardonnay

Third Course

Choice Of

RASPBERRY-STUFFED FRENCH TOAST

House-Made Vanilla Bean Chantilly & Warm Maple Syrup

WHITE CHEDDAR GARDEN FRITTATA

Baby Mixed Greens & Chive Crema

SMOKED GOUDA WHITE TRUFFLE RADIATORE

Brown Butter Cauliflower, Red Onion, Chive, Charred Lemon & Hazelnut

CAMPANELLE BOLOGNESE

Tuscan-Style Meat Sauce, Parmigiano-Reggiano & Fresh Herbs

PETITE TENDERLOIN FILET

Heirloom Tomato & Extra Virgin Olive Oil

~ \$10 Supplement ~

Belle Glos Pinot Noir

Dessert

Choice Of

NUTELLA X3

HOUSE-MADE LEMON RICOTTA CAKE

Seasonal Jam, Vanilla-Bean Chantilly & Almond Nougat

\$54.95 PER PERSON + 20% GRATUITY + TAX

++ \$29.95 Optional Wine Pairings

Thank You For Dining With Us!