



# Mother's Day Dinner Menu

May 14, 2023

## First Course

Choice of:

### **Creamy Burrata**

Grilled Peaches, Prosciutto,  
& Nicotra Grown Organic  
Baby Arugula  
Balsamic Glaze

### **Risotto Cake**

Golden Fried with Spring Peas  
Marinara Sauce

### **Calamari Padella**

Crisp Calamari Sautéed with  
Sweet Cherry Peppers, Pine Nuts,  
Sweet Chili, Soy Sauce and White  
Balsamic Vinegar

### **Sicilian Roasted Cauliflower Oreganata**

with Pine Nuts,  
Golden Raisins  
Garlic Honey Crumbs

## Second Course

Choice of:

### **Spring Berry Salad**

Baby Field Greens  
Goat Cheese, Strawberries,  
Candied Walnuts,  
Raspberries & Blackberries  
Raspberry Vinaigrette

### **Shredded Wedge Salad**

Shredded Iceberg Lettuce,  
Crumbled Blue Cheese,  
Applewood Bacon, &  
Grape Tomatoes  
Blue Cheese Dressing

### **Rigatoni Buttera**

De Cecco Rigatoni Pasta  
Hot & Sweet Sausage,  
Green Peas, Touch of Cream

### **Penne Pesto**

De Cecco Penne Pasta  
Blistered Asparagus,  
Sun-dried Tomatoes  
Arugula Pesto



Fresh Herbs & Vegetables  
Grown and Harvested by  
**Nicotra Grown**  
Organic Rooftop Farm





## Third Course

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Choice of:

### **Chicken Martini**

Pan Seared Parmigiano  
Crusted Chicken Breast  
Lemon Chardonnay Sauce

### **Shrimp Oreganata**

With Fresh Meyers Lemon

### **Roasted Atlantic Salmon**

Topped with Pineapple Peach Salsa

### **Braised Short Rib**

Slowly Braised Boneless  
Beef Short Rib  
Barolo Wine Sauce

### **Berkshire Pork Loin**

Pan Seared Pork Loin  
Topped with Apricot Demi-Glace

### **Eggplant and Quinoa Meatballs Vegan & Gluten Free (Not Just Grilled Vegetables)**

Eggplant, Quinoa, Dried Cranberries, & Fresh Basil  
Served with Escarole & Beans

Entrees Served with Chef's Selection of  
Nicotra Grown Organic  
Roasted Zucchini & Yellow Squash

## Fourth Course

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### **Chocolate Mousse Cake**

Luscious Chocolate Cake  
Layers of Chocolate Mousse  
with Fresh Raspberries  
Paired with a Fruit Tart

**\$64.95 per person, plus tax and gratuity**

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*Owners- Lois and Richard Nicotra*

Culinary Director ~ Chef Peter Bereza  
Executive Chef ~ Chef Luis Garcia  
Chef De Cuisine ~ Chef Franco Garcia  
Sous Chef ~ Chef Victoria DeSimone

Senior Vice President - Restaurant Division ~ Corinne Arena  
General Manager ~ Murat Paljevic  
Asst. General Manager ~ Briana DeLuca  
Restaurant Coordinator ~ Alexis Fiore

