



Mother's Day Dinner Menu



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

May 12, 2024

First Course

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

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



Third Course

Chicken Martini

Pan Seared Parmigiano
Crusted Chicken Breast
Lemon Chardonnay Sauce

Braised Short Rib

Slowly Braised
Boneless Beef Short Rib
Barolo Wine Sauce

Shrimp Toscana

Shrimp Scampi Sauce

Roasted Atlantic Salmon

Pineapple Peach Salsa

Berkshire Pork Loin

Pan Seared Pork Loin
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

Chocolate Mousse Cake

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

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

Sr. VP Restaurant Division ~ Corinne Arena
General Manager ~ Murat Paljevic
Asst. General Manager ~ Briana DeLuca

