

Mother's Day Dinner Menu



May 10, 2026

First Course



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

Creamy Burrata

Fire Grilled Caramelized Peaches,
Delicate Ribbons of Dry-Cured
Prosciutto, & Nicotra Grown
Organic Baby Freshly Picked Arugula
Balsamic Glaze

Arancini

Hand-Formed Arborio Rice Ball
Slow-Simmered &
Crisp Golden Fried
Accompanied by Marinara Sauce

Calamari Padella

Lightly Crisped Calamari
Sautéed with Sweet Cherry
Peppers & Toasted Pine Nuts,
Finished with a Bold Blend of
Sweet Chili, Soy,
& White Balsamic

Sicilian Roasted

Cauliflower Oreganata

Oven-Roasted Cauliflower
with Toasted Pine Nuts,
Sweet Golden Raisins, &
Garlic Infused Honey
Breadcrumbs

Second Course

Spring Berry Salad

Fresh Baby Field Greens
Sun Ripened Sweet Strawberries,
Tart Raspberries, Juicy Blackberries,
Candied Walnuts, & Creamy Goat Cheese
Drizzled with Bright Raspberry Vinaigrette

Shredded Wedge Salad

Refreshing Shredded Iceberg Lettuce,
House-Crumbled Blue Cheese,
Applewood Smoked Bacon,
& Ripe Grape Tomatoes
Creamy Blue Cheese Dressing

Rigatoni Buttera

Velvety Tomato Sauce
with a Touch of Cream
Spicy & Sweet Italian Sausage,
Tender Green Peas, & a Hint of
Parmigiano Reggiano Cheese

Penne Pesto

Imported De Cecco Penne Pasta
with Charred Blistered Asparagus
and Sun-Dried Tomatoes
Tossed in Aromatic Arugula Pesto



Third Course

Chicken Martini

Crisp, Golden Parmigiano Reggiano
Crusted Breast of Chicken
Rich Lemon Chardonnay Sauce

Shrimp Toscana

Tender Shrimp
Topped with Golden Herb Breadcrumbs
Served in a Fragrant Garlic Lemon
Shrimp Scampi Sauce

Roasted Atlantic Salmon

Roasted to Perfection &
Topped with a
Vibrant Pineapple Peach Salsa

Berkshire Pork Loin

Perfectly Pan Seared Succulent Pork Loin
Accented by a Silky Apricot Demi-Glace

Prime Cut Beef Short Rib

Slowly Braised Boneless Beef
Short Rib Marinated in a
Barolo Wine Sauce

***Vegetarian Option* ~ And It's Not Just Grilled Vegetables**

Eggplant and Quinoa Meatballs Vegan & Gluten Free

Savory Eggplant & Quinoa
with Sweet Cranberries & Fresh Basil
Served with Hearty Escarole & Beans

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



Fourth Course

Chocolate Mousse Cake

Luscious Chocolate Cake
Layers of Decadent Chocolate Mousse
Paired with a Buttery Seasonal Fruit Tart

\$67.95 Per Person Plus Tax & Gratuity

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, Guest & Brand Experience ~ Briana DeLuca

Restaurant Coordinator ~ Selim Duraku

& Our Professional Waitstaff