

# Mother's Day

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## SPECIALS

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### VEAL SALTIMBOCCA

*prosciutto, fontina, garlic white wine butter over garlic mashed potatoes and seasonal vegetables 32*

### GRILLED SALMON

*topped with crab, asparagus, red pepper coulis, over polenta 29*

### SHRIMP GNOCCHI

*with artichokes, tomatoes, white wine butter 28*

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## FEATURED DRINKS

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### BIANCA SANGRIA

*bel vento, campari, orange juice, grapefruit cocktail, soda 10*

### ROSSA SANGRIA

*tuscan red wine, orange juice, triple sec, punt e mes, lime juices, blueberry, and blackberry flavors, topped with lemon lime soda 10*

### TIRAMISU MARTINI

*baileys, kahlua, absolut, cream, cocoa dust 12*



REGULAR MENU ALSO SERVED

\*We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please let your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.