

# Mother's Day

## 3-Course Dinner

1pm - 8pm | \$64.95

### Appetizers

#### Stuffed Mushroom

sausage, broccoli rabe, sharp provolone

#### Maryland Style Crab Cake

rabe, roasted garlic aioli, straw & hay vegetable

#### Clams Aforno

spicy seasoned breadcrumbs, Nueske's bacon

#### Wedge Classic

baby iceberg, Nueskes bacon, baby heirloom tomato,  
creamy crumbled Maytag blue cheese

#### Caesar Salad

Parmigiano-Reggiano, toasted croutons

#### Roasted Fig & Prosciutto Salad

fresh cold pressed olive oil, arugula

### Prime Steaks

#### 22oz. 1855 Cowboy Ribeye

\$25 enhancement

#### 16oz. 1855 NY Strip

\$15 enhancement

#### 12oz. Black Opal Wagyu F1 NY

\$25 enhancement

#### 10oz. Black Opal Wagyu F1 Skirt Steak

\$15 enhancement

#### 8oz. Filet Mignon Sinatra

caramelized onions, artichoke hearts, fancy mushrooms,  
veal demi, roasted sage fingerlings

### Sides \$14

Andy Boy Rabe      Jumbo Asparagus

Twice Baked Potato      Sage Fingerling Potato

Truffle Mac N Cheese      Creamed Baby Spinach

### Entrées

#### Kurobuta Pork Chop

double cut center chop, vinegar peppers, sautéed broccoli rabe

#### Tuscan Chicken

pan seared chicken breast, mozzarella, mushroom, roasted red  
pepper, tarragon cream, vegetable medley

#### Lasagna

veal, beef short rib, Italian sausage, creamy ricotta

#### Veal Chop Parmesan

14 oz breaded dutch veal chop, san marzano, mozzarella, penne

#### Chicken Parmigiana

cavatelli

#### Faroe Island Salmon

red bell pepper & broccoli rabe risotto, citrus beurre blanc

#### Branzino

cold pressed lemon EVOO with fresh herbs, sautéed spinach

#### Short Rib

five hour braised beef short rib, broccoli rabe, veal demi,  
Giuseppe di Cocco jumbo rigatoni

#### Chef Special

grilled shrimp, portobello mushrooms, tomatoes, asparagus,  
cannellini beans, housemade cavatelli

#### Jumbo Baked Shrimp

"old school style" butter cracker & crabmeat stuffing,  
roasted garlic asparagus

#### Colorado Rack of Lamb

mint-veal Demi-glace, wild mushroom risotto  
\$25 enhancement

#### 2lb Fisherman Style Stuffed Lobster

lump crab, scallop, shrimp, ritz cracker butter stuffing,  
roasted garlic jumbo asparagus  
\$40 enhancement

### Dolci

Tiramisu      Seasonal Cheesecake

Cannoli      Gelato      Sorbet

\*Consumption of raw or undercooked beef, eggs, seafood, pork or poultry may increase your risk of food-borne illness or death, especially if you have decreased immunities and / or certain medical conditions. 22% gratuity and 3.5% operation fee added to all checks.