



## Mother's Day Menu \$150/pp

*"Mothers hold their children's hands for a while, but their hearts forever"*

### Amuse Bouche

Polpette di panne e Formaggio con tomato **crema** (v)

### First Course

Chilled watermelon & grandview farms spearmint gazpacho (v)

### Second Course *choice of*

**Caprese** - grandview farms heirloom tomatoes, grandview farms pesto, aceto pearls, basil pearls, morsey farms fresh mozzarella, sicilian EVO (v)

**Seppia alla piastra (warm salad)** - charred squid, grilled pickled zucchini, cherry tomatoes, charred red onions, grandview farms greens

### Third Course *choice of*

**Tortellini quatro formaggi** - four cheese, house-made tortellini, grandview farms vegetables, garlic butter sauce (v)

**Spring vegetable risotto** - aged acquerello risotto, grandview farms fresh spring harvest vegetables, 36-month parmigiano reggiano (v)

**Salmone crocante con risotto maise** – crisp filet of salmon, sweet corn risotto prosciutto di parma, pecorino romano

**Costoleta di manzo al forno** - herb crusted certified angus prime rib, green peppercorn sauce, potato black truffle gratin, roasted grandview farms vegetables

### Dolce *choice of*

**Torta alla cioccolatto e mandorle** - chocolate and almond torte (v)

**Panna cotta di stagione** - vanilla panna cotta with seasonal fruit compote (v)

**No Menu Substitutions. A 20% service charge will be added to all parties.**

### Eat. Love. Celebrate

We pride ourselves on offering our guests only the freshest seasonal ingredients, from our farm cage free eggs, grass-fed beef and the blessings from our gardens to your plates.

*Consuming raw or undercooked meat, poultry, seafood, shellfish and egg, especially if you have certain medical conditions, may increase your risk of foodborne illness.*