

# Mother's Day

*Primi*

CHOICE OF

## INSALATA DI MARE "AMALFITANO"

Marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

## BURRATA

Domestic whole milk "burrata" mozzarella with marinated eggplant, zucchini, roasted peppers and white truffle oil

## VONGOLE GRATINATE ALLA TOSCANA

Long Island baked clams with white breadcrumbs, herbs, tomato, basil and grana padano

## RAVIOLI DI RICOTTA

Homemade ricotta-filled ravioli with traditional bolognese sauce

## GEMELLI ALLA AMATRICIANA

Hand-rolled macaroni twists with pancetta di guanciale, onions, sweet peas, san marzano cherry tomatoes and basil

## MINISTRONE ALLA TOSCANA

Tuscan vegetable soup

## INSALATA DI STAGIONE CON MELE E NOCI

Baby greens salad with fried goat cheese, granny smith apples, cranberries and candied walnuts with a limoncello dressing

*Dolci*

MINI SFOGLIATELLE WITH BAVARIAN CREAM

PASSION FRUIT MOUSSE CAKE

RASPBERRY SORBET

at

**BOCELLI**

**\$49\***

PER PERSON  
\*PLUS TAX AND GRATUITY

*Secondi*

CHOICE OF

## VITELLO PIZZAIOLA

Thinly-sliced veal with marinara sauce with a subtle hint of oregano with exotic mushrooms

## GAMBERONI GRATINATI

Jumbo wild-caught south american shrimp with herb bread crumbs, tomatoes and basil served with corn-style risotto

## COSTOLETTE DI MANZO

Sliced beef tenderloin with a sangiovese wine sauce, served with truffle mashed potatoes

## PETTI DI POLLO ALLA TOSCANA

Breaded double breast of chicken stuffed with prosciutto cotto, caciocavallo cheese, garlic puree and black olives in a sherry wine sauce

## FILET OF SOLE

Parmigiano-encrusted lemon sole in a champagne sauce

## COSTOLETTA DI MAIALE SICILIANO

Double-cut, center-cut pork chop with caramelized onions, pine nuts, raisins, prunes, figs and molasses

*Caffe*

COFFEE, TEA OR ESPRESSO