

Mother's Day Dinner Menu

Appetizers:

Deconstructed Bruschetta _ \$13

Roma tomatoes, fresh basil, sweet onion,
roasted garlic, garlic oil

Burrata Caprese _ \$15

Toast points, Roma tomatoes, basil, pesto,
Stracciatella, balsamic glaze

Shrimp Cocktail _ \$14

Traditional style with house cocktail sauce

Charcuterie Board _ \$18

Soppressata sweet Citterio, imported
prosciutto, mild chorizo, assorted cheeses,
toast points

Fried Calamari _ \$15

Served with choice of marinara, Thai,
or Chimichurri sauce

Garlic Bread _ \$6

Salads & Soups:

Grilled Peach & Burrata Salad _ \$16

Mesclun, stracciatella, crispy prosciutto, grilled
peaches, candied walnut, balsamic glaze

Caesar Salad \$11

Romaine lettuce, croutons, parmesan, Caesar dressing

House Salad \$8

Iceberg, mixed greens, cucumbers, red onions, olives,
pepperoncini, tomatoes, house Italian dressing

Augie Salad _ \$15

Steamed shrimp, romaine, iceberg, tomatoes,
cucumbers, olives, red onions, genoa salami,
imported ham, provolone, house Italian
dressing

Marry Me Chicken Soup _ \$7 / \$9

Cream of Crab _ \$9 / \$11

Shrimp Bisque _ \$9 / \$11

Entrees:

Penne Black & Bleu _ \$23

Blackened chicken served in our vodka sauce
topped with bleu cheese crumbles

Crab Ravioli _ \$27

Cheese ravioli topped with jumbo lump crabmeat
in a creamy rose sauce

Chicken Giovanni _ \$24

Sautéed in a lemon white wine sauce with rosemary,
spinach, mozzarella cheese, served with a side of
pasta

Chicken Marsala _ \$24

Chicken breasts sautéed with mushrooms and
Marsala wine sauce, served with a side of pasta

Cappellini Margherita _ \$21

Angel hair, tomatoes, basil, garlic, onions, olive oil,
light tomato sauce, fresh mozzarella cheese

Lasagna _ \$20

Layered with meat sauce, ricotta, parmesan, and
mozzarella cheese, topped with homemade
tomato sauce

Shrimp Fra Diavolo _ \$24

Shrimp sautéed in our spicy tomato sauce with
onions, served over linguini

Sicilian Baked Salmon _ \$28

Panko crusted salmon served with creamy risotto,
topped with a lemon, butter, caper sauce

Filet con Risotto _ \$38

6 oz. filet served over a bed of creamy risotto, and
spinach topped with crispy onions
and bacon demi-glaze sauce

Trout alla Prosciutto _ \$30

Lemon, garlic, Chablis sauce, served with green
beans and sauteed spinach, cherry tomatoes and
capers

Pork Chop al Forno _ \$34

14 oz. chop served with roasted potatoes, green beans,
topped with apple bacon bourbon demi-glaze sauce