

## 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