

# DAMIAN'S CUCINA ITALIANA

## MOTHER'S DAY MENU

### ANTIPASTI

**Lobster Bisque**

*Creamy lobster bisque with a little touch of sherry wine*

**Insalata Mista**

*Lettuce greens, cucumber, celery, diced tomato, sliced red onion, pitted green olives, Italian vinaigrette and grated parmesan*

**Insalata Mona Lisa**

*Mixed greens with creamy balsamic dressing, topped with tomatoes, sweet roasted almonds and feta cheese*

### PIATTI FORTI

**Spaghetti Carrettieri**

*Spaghetti pasta in a sauce of crushed tomato, garlic, olive oil and fresh basil*

**Branzino Azzurro**

*Grilled sea bass topped with white wine buerre blanc served over cannellini carrettieri and sautéed spinach*

**Chicken Parmesan**

*Sautéed, dusted in mama Mandola breadcrumbs topped with fontina cheese served with fettuccine pomodoro*

**Filetto Di Manzo**

*6 oz. filet mignon grilled, served with grilled asparagus and roasted potatoes*

**Shrimp Damian**

*Gulf shrimp sautéed with garlic, white wine and butter, served with fettuccine alfredo*

**Veal Marsala**

*Sautéed veal scaloppini topped with mushroom Marsala wine sauce and prosciutto served with fettuccine alfredo*

### DOLCI

**Infusione Di Cioccolato**

*Layers of brownie, milk chocolate mousse and whipped cream*

**Italian Cream Cake**

*Damian's classic pecan studded cake with creamy mascarpone filling*

**Tiramisu**

*A traditional Italian dessert. Layers of house made ladyfingers soaked in espresso and rum flavored mascarpone cheese topped with chocolate shavings*

***Buona Festa Della Mamma!***

*\$49.95 per person plus tax and gratuity*

*\*\*\*A 20% gratuity will be added to parties of 8 or more\*\*\**

*\*\*\*One check per table please\*\*\**