

May 9th, 2021

La Festa della Mamma



Chi tiene a mamma e ricche e nun 'o sape; chi tiene a mamma e felice e nun llapprezza pecche ll'ammore e' mamma e 'na ricchezza e comme 'omare ca nun fernesce maje. A mamma tutto te da, niente te cerca e si te vede 'e chiagnere senza sape 'o pecche...t'a stregne 'mpiette e chiagne 'nsieme a te!

Who has a mom is richer than they realize. Who has a mom, is happy but may not appreciate it, because the love of a mom is like the sea, never ending. A mom gives you everything and asks for nothing. If she sees you crying, even without knowing why, she will hug you tight and she will cry with you.

Antipasti

Calamari & Gamberi

This is the star of comfort food in Italy. It's a dish that brings people together through sharing and enjoying each others company. This dish is a fried mixture of calamari and shrimp, crispy and golden, served with our homemade red sauce.

23

Pistts della Mamma

50

The traditional first course of a formal of Italian meal. Typical ingredients of a traditional antipasto include cured meats, pickled vegetable and various cheeses. Ours has a mixture of local Utah cheeses and a mix of Italian cured meats along with local vegetables.

Aroncino

15

A Sicilian traditional street food and now it's one on the most famous appetizers in Italy. A rice ball filled with homemade Bolognese, peas, and mozzarella served in a bed of slow cooked tomato sauce.

Polipo alle Mele

18

Fresh grilled octopus marinated with olive oil, thyme and garlic served in a bed of caramelized apples.

Bruschetts Sicilions

14

Toasted rustic bread topped with fresh diced tomatoes, evoo & drizzled with balsamic

Insalate

Caprese

Our caprese is made with Utah tomatoes, EVOO and house made mozzarella cheese.

16

Caesar for Two

single 9/double 16

Traditionally made with romaine lettuce and croutons, the salad is tossed in a dressing of lemon juice, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese and black pepper.

Primi - Pasta

Spaghetti Burro e Parmigiano

23

Th"Spaghetti with butter" is an Italian pasta dish of fresh spaghetti tossed with butter and Parmesan cheese. It started in Rome as a basic dish, we spice our up with a little fire. Our spaghetti is finished table side in our wheel of cheese. Giuseppe recommends black truffles.

Fettuccine Sicilis Mis

29

The fettuccine that is so good that is bears our name. It's a wonderful mixture of seafood, cooked to perfection in a tomato sauce and tossed with our homemade fettuccine.

Taglistelle Ragu della Nonna

24

This recipe is a must try! Nonna's famous ragu is slow cooked for 8 hours with Barolo wine, braised lamb, beef and sausage.

Our Signsture Carbonara

25

An Italian pasta dish from Rome, carbonara is made with egg, hard cheese, cured pork, and black pepper. This dish arrived at its modern form, with its current name, in the middle of the 20th century. We've taken this classic to a whole new level by adding the pasta to a flaming wheel of cheese and tossing it table side for a truly decadent, creamy experience

Lasagna Traditionale

20

Our lasagna is all the time favorite with layers of homemade pasta filled with bolognese (braised for 8hrs) and bechamel, a creamy sauce made with milk and butter.

Spaghetti Vongole

27

Our homemade spaghetti it tossed with clams sautéed in white wine, lemon and garlic, of course.

Seconde - Carne

Bistecca alla Toscana

35

Prime cut ribeye locally source and served in a light bed of arugula topped with parmigiano with a drizzle of balsamic. It's a combination that will make you fall in love with this dish.

Pollo Provolone

24

An organic and locally sourced chicken breast, fried with a provolone white cream sauce topped with prosciutto.

Salmona si Pepi

30

Grilled salmon topped in a sweet vegetable and fig sauce.

Filet Mignon al Funghi

35

Grilled filet mignon in a mushroom cream sauce.