

PASTA MOON

Mother's Day Brunch

Sunday, May 8, 2022

Primi

Burrata Bruschetta

Cherry Tomato, Garlic, EVOO, Basil

Day Boat Divers Sea Scallop Crudo

Toasted Pink Peppercorn, Lemon Zest

Grilled Avocado Salad

Wild Arugula, Goat Cheese, Grapefruit, Orange, Lemon Infused EVOO

Asparagus Purée

Smoked Potato, Creme Fraîche, Caviar

Secondi

Sea Scallop Salad

Mangoes, Avocado, Wild Arugula, Passion Fruit Vinaigrette

Eggs "Florentine" Filet Mignon

Over Spinach, English Muffin, Sweet Herbed Zabaglione

Fresh Catch

Fish of the day to be announced.

Nettle and Llano Seco Pork Tortellini

Braised Savory Cabbage, Fava Beans,
Pork Jus, Pecorino Romano, Blistered Cherry Tomato

Five Spiced Grilled Lamb T-Bone,

Sausage, Butter Bean Caponata, Salsa Verde

Smoked Linguine Sea Scallops

Day Boat Sea Scallops, Cherry Tomatoes, Bottarga, Basil, Garlic, EVOO

Pappardelle Pancetta

Wild Mushrooms, Tomato Cream, Pine Nuts, Mascarpone, Basil

House-made Potato Gnocchi

Morel Mushroom Cream, Spring Asparagus, Parmesan

Butternut Squash & Mascarpone Ravioli

Brown Butter Sage, Parmesan, Amaretti

Pasta Moon Lasagna

Sicilian Sausage, Ricotta, Parmesan, Chili Flake

Dolce

Chocolate Molten Cake

Chocolate Chip Gelato, Chocolate Shavings

Ghirardelli Butterscotch Pudding

Vanilla Crema, Chocolate Wafer

Strawberry Rhubarb Shortcake

Strawberry, Rhubarb, White Chocolate Raspberry Gelato, Vanilla Crema

Sicilian Chocolate Pistachio Cannoli

MENU IS SUBJECT TO CHANGE

\$68/adult, \$25/child under 12 (separate menu).

Price exclusive of tax and gratuity. 18% Holiday gratuity added to all parties.

A 3.5% Cost of Living Adjustment will be added to partially offset the increased cost of operations in the state of California. \$35 corkage per 750 ml bottle for first 2 bottles; \$75 per bottle thereafter.

Consuming raw or undercooked seafood may increase your chances of food-borne illness.