

# PASTA MOON

## Mother's Day Brunch

Sunday May 14, 2023

### Primi

*Burrata Bruschetta*

*Cherry Tomato, Garlic, EVOO, Basil*

*Spiced Roasted Quail*

*Celery Root & Walnut Salad*

*Carpaccio of Wild Salmon*

*Pickled Green Tomatoes, Horse Radish Cream*

*Asparagus Purée*

*Smoked Potato, Creme Fraîche, Dungeness Crab*

### Secondi

*Nettle and Llano Seco Pork Tortelloni*

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

*House-made Ricotta Gnocchi*

*Morel Mushroom Cream, English Peas, Spring Asparagus, Parmesan*

*Sea Scallop Salad*

*Mangoes, Avocado, Wild Arugula, Passion Fruit Vinaigrette*

*Eggs "Florentine" Filet Mignon*

*Over Spinach, English Muffin, Sweet Herbed Zabaglione*

*Balsamic Marinated Skirt Steak*

*Kennebec Rosemary Potatoes, Daylight Farms Arugula, Cherry Tomato*

*Wild Alaskan Halibut*

*Curry Leaves, Cardamom, Tomato, Jasmin Rice*

*Spiced Tomato Seafood Cioppino*

*Crab, Clams, Mussels, Jumbo Prawns, Calamari, Sea Scallops,*

*Curry, Preserved Lemon, Fennel, Garlic Ciabatta, Spicy Aioli*

*Chicken Milanese*

*Parmesan Crust, Capers, Lemon, Swiss Chard, Red Pickled Onions, Kennebec Rosemary Potatoes*

*Butternut Squash & Mascarpone Ravioli*

*Brown Butter Sage, Parmesan, Amaretti*

*Pasta Moon Lasagna*

*Sicilian Sausage, Ricotta, Parmesan, Chili Flake*

### Dolce

*Pear Caramello*

*Chocolate & Vanilla Gelato, Mint Crema*

*Ghirardelli Butterscotch Pudding*

*Vanilla Crema, Chocolate Wafer*

*Sweet Corn Panna Cotta*

*Crispy Corn Meal Zeppole, Blackberry Copote*

*Strawberry Rhubarb Crisp*

*Walnut Brown Butter Crumble, Raspberry White Chocolate Gelato*

*Warm Chocolate Molten Cake*

*Tahitian Vanilla Gelato*

*Sicilian Chocolate Pistachio Cannoli*

*\*MENU IS SUBJECT TO CHANGE\**

*\$75/adult, \$25/child under 12 (separate menu).*

*Price exclusive of tax and gratuity. 20% Holiday gratuity added to all parties.*

*A Credit Card is Required to secure a reservation. Cancellations Must be made 72Hrs in advance or Cancellation/No-Show Fee of \$50/person may apply.*

*\$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.\**

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