



\$68  
3 COURSES

# MAIELLA

HAPPY MOTHER'S DAY

## ANTIPASTI CHOOSE ONE

SHRIMP OREGANATA GRILLED SHRIMP, CREAMY OREGANATA, CHILI OIL

BURRATA GRILLED PEACHES, GINGER HONEY VINAIGRETTE

ITALIAN SPRING SALAD ARUGULA, CHICORIES, GOAT CHEESE, CHAMPAGNE VINAIGRETTE

TUNA RAVIOLO CRUDO TUNA, CHARRED BROCCOLI, YOGURT, SORRENTO LEMON (\$10 SUPP)

WAGYU BEEF MEATBALLS SLOW COOKED POMODORO, WHIPPED RICOTTA, GARLIC TOAST

HEIRLOOM TOMATO SALAD WATERMELON, RICOTTA SALATA, SHERRY WINE VINAIGRETTE

## SECONDI CHOOSE ONE

SEARED ATLANTIC HALIBUT CAULINI, PUTTANESCA

ROASTED CHICKEN BROCCOLINI, CHARRED LEMON, MUSTARD JUS

RIGATONI CON GAMBERI SWEET TOMATO RAGU, SHRIMP, PARSLEY, GARLIC

SPAGHETTI AL TARTUFO PARMIGIANO REGGIANO, BLACK TRUFFLE (\$6 SUPP)

SHORT RIB CASSARECCE 10 HOUR BRAISED SHORT RIB TOMATO RAGOUT, STRACCIATELLA

BLACK GARLIC PRIME FLAT IRON 7OZ STEAK, ASPARAGUS, HEIRLOOM CARROTS,  
SALSA VERDE (SUPP \$11)

## DOLCI CHOOSE ONE

TIRAMISU MASCARPONE, SAVOIARDI, CARAMEL, ESPRESSO CRUMBLE

CHEESECAKE ALLE FRAGOLE NY CHEESECAKE, WILD STRAWBERRIES, GRAHAM CRACKER

SEASONAL FRUIT BOWL VANILLA BEAN PASTRY CREAM, MINT

Executive Chef Giuseppe Agostino

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 20% Gratuity will be added to all parties of six or larger

