

# MOTHERS DAY MENU

## APPETIZERS

### **NONNAS CHICKEN SOUP**

HOMEMADE CHICKEN VEGETABLE SOUP MADE WITH FRESH GARDEN VEGETABLES,  
GARNISHED WITH PASTINA AND ANGEL HAIR PASTA...7.00

### **BRUSSELS SPROUTS**

CRISPY BRUSSELS SPROUTS WITH GREEK YOGURT, CLEMENTINES, APRICOTS AND FIGS  
DRIZZLED WITH ORANGE REDUCTION...14.00

### **ARANCINI**

LIGHTLY BREADED RICE BALLS STUFFED WITH PULLED OSSO BUCO MEAT AND THREE  
CHEESE, SERVED WITH MARINARA AND CHAMPAGNE CREAM SAUCE...11.00

### **CALAMARI FRITTI**

FRESH FRIED CALAMARI SERVED WITH FRESH MARINARA SAUCE...16.00

### **CARPACCIO ALLA NAVONA**

PAPER THIN SLICES OF FILET MIGNON SERVED OVER ARUGULA SALAD, TOPPED WITH  
CELERY, RED ONIONS, CAPERS, HARD BOILED EGG AND SHAVED PARMIGIANO CHEESE  
DRIZZLED WITH DIJONAISE SAUCE...16.00

### **VONGOLE**

FRESH LITTLENECK CLAMS STEAMED IN A LEMON BASIL GARLIC WINE BROTH... 16.00

### **SHRIMP COCKTAIL**

JUMBO ECUADORIAN SHRIMP COCKTAIL SERVED WITH HOUSE HORSERADISH COCKTAIL  
SAUCE...17.00

### **SALSICCIA CIME DI RAPA**

SWEET ITALIAN SAUSAGE SERVED OVER BROCCOLI RABE, GARLIC, TOMATOES AND  
KALAMATA OLIVES...13.00

### **SILVER DOLLAR CRAB CAKES**

DELICATELY SAUTEED SILVER DOLLAR LUMP CRAB CAKES, SERVED OVER SPRING  
GREENS, DRIZZLED WITH A CREAMY REMOULADE SAUCE... 17.00

## INSALATA

### **NAVONA SALAD**

FRESH MIXED GREENS TOSSED IN A BALSAMIC VINAIGRETTE...7.00

### **INSALATA FILOMENA**

FRESH GREENS MINGLED WITH GRILLED ASPARAGUS, ARTICHOKE HEARTS, FRESH  
MOZZARELLA, TOMATOES AND TOASTED PIGNOLI NUTS. WITH A LEMON OREGANO  
VINAIGRETTE...13.00

### **INSALATA CESARE**

ROMAINE LETTUCE TOSSED IN OUR HOMEMADE CEASER DRESSING WITH REGGIANO  
CHEESE AND GARLIC CRUTONS...12.00