

Mothers Day

Zuppa

Lobster Bisque Creme Fraiche, Chive 8

Assaggi

Ham Pea Puree, Poached Egg 8

Prosciutto Dates Sage, Almond Gorgonzola Filing,
Pomegranate Molasses 9

Lamb Meatballs Celery Root, Beet Agrodolce 9

Yogurt Pistachio Brittle, Chocolate, Lavender Honey, Fresh Fruit 7

Antipasti

Grilled Cyprus Octopus Preserved Lemon, Mint, EVOO 16

Cured Meat Frittata Imported Meats, Broccoli Rabe, Oven-Roasted
Tomatoes, Grana Padano 12

Salmon, Shrimp Mousse Cake Black Garlic Aioli,
Remoulade, Baby Arugula 12

Eggplant Napoleon Roasted San Marzano Tomatoes,
Smoked Mozzarella di Buffala, Roasted Garlic, Arugula Pesto 11

Insalate

Tricolor Radicchio, Fennel, Arugula, 20-year Balsamic, EVOO 7

Romaine Reggiano Cheese, Preserved Lemon, Farm Egg,
Anchovy Vinaigrette 9

Pasta

Frutta di Mare Scialatielli Pasta, Scallops, Prawn, Calamari, Heirloom Tomatoes, Calabrian Chili Paste, Colatura, Micro Mint, EVOO **27**

Chitarra Pancetta, Peas, Pecorino, Cracked Pepper, Sous Vide Egg **21**

Veal Bolognese House Pappardelle **21**

Lemon Ricotta Gnocchi Asparagus, Roasted Corn, Lemon Crema, Toasted Walnuts, Fried Basil **24**

Entrée

Crepes Roasted Spring Vegetables, Lobster Sauce **29**

Brioche 'French Toast' Mascarpone Butter, Bourbon Vermont Maple Syrup, Pecans, Berries **21**

Salmon Poached, Sour Cream & Chive Mashed Potatoes, Asparagus, Lemon Crema **28**

Salt Brick Chicken Bell & Evans, Pan Jus, Haricot Vert, White Corn Polenta **27**

Braised Lamb Shank San Marzano Tomatoes, Tuscan Red Wine, Aromatics, Lemon Mint Gremolata, Rosemary Polenta Cake, Broccolini **29**

Filet Mignon Pecorino & Fontina Potato Au Gratin. Charred Broccolini, Super Tuscan Reduction, Onion Agrodolce **44**

'California' Veal Scallopini Prawn, Lemon, Veal Demi Glaze, Avocado Tomato Salad, Roasted Fingerling Potatoes **29**

Dolce

For mom's: Choice of 1 dessert on the house from bNapoli

Champagne Zabaglione Con Frutta **9**

Vanilla Rice Pudding **9**

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ITALIAN