

sunday, may 12
11am-6pm

felina

happy mother's day!

3-COURSE PRIX-FIXE MENU

MAKE A RESERVATION

primi

choice of

Burrata

*balsamic roasted strawberries, mizuna,
spiced Sicilian pistachio, basil, grilled baguette*

Caesar Salad

baby romaine, parmigiano, garlic bread crumb, lemon

Fluke Crudo

grilled pineapple, pickled rhubarb, radish, finger lime

Beef Tartare

fried quail egg, watercress, parmesan tuile, grilled baguette

secondi

choice of

French Toast

caramelized banana, nutella mousse

Benedict

*poached egg, bearnaise, english muffin,
smoked salmon, roasted fingerling potato*

Garganelli alla Vodka

guanciale, peas, parmigiano reggiano

Chicken Milanese

arugula salad, cherry tomatoes, citrus aioli, pecorino

Pan Seared Scallops

*cauliflower puree, roasted romanesco, nduja,
toasted almond, chili oil*

Red Wine Braised Short Rib

pecorino polenta, bacon glazed brussel sprouts

dolce

choice of

Tiramisu Della Casa

Chocolate Mousse

whipped cream & berries

Lemon Crème Cake

lemon curd, macerated raspberries

\$75++ for adults • \$35++ for children under 12

Executive Chef, Joe Tartamella

sunday, may 12
11am-6pm

felina

happy mother's day!

**3-COURSE PRIX-FIXE
CHILDREN'S MENU**

..... **primi**

choice of

Carrots & Celery Sticks
ranch dressing

Tomato Bisque
parmesan crouton

..... **secondi**

choice of

Plain Red Pizza

Chicken Fingers & French Fries

Spaghetti & Meatballs

..... **dolce**

choice of

Vanilla or Chocolate Ice Cream



\$75++ for adults • \$35++ for children under 12

Executive Chef, Joe Tartamella