

# HAPPY MOTHERS DAY FROM LA STALLA

## SOUP

LOBSTER BISQUE \$10

## APPETIZER

PAN SEARED SCALLOPS WITH A SWEET CHILI ORANGE GLAZE \$15

*Jumbo diver scallops seared over spring mix.*

CARPACCIO OF FILET MIGNON \$19

*Thinly sliced filet mignon marinated in lemon juice and white truffle oil.*

PHYLLO WRAPPED JUMBO SHRIMP \$15

*Deep fried with a spicy pepper marmalade.*

## PASTA

LINGUINE ARAGOSTA \$28

*Diced lobster tail sautéed with shallots, garlic and shiitake mushrooms in a brandy cream sauce*

PAPPARDELLE PORCINI \$22

*Fresh porcini mushrooms sautéed with garlic and white sauce.*

## ENTRÉE

BONELESS PRIME RIB KING CUT \$30 QUEEN CUT \$25

*Served with roasted potatoes and broccoli rabe.*

PAN SEARED HALIBUT \$32

*Lightly breaded and pan seared with a lemon scampi sauce.*

CRAB STUFFED FLOUNDER FLORENTINE \$35

*Baked with a lemon, garlic scampi sauce topped with crab and spinach.*

CHICKEN BELLA VISTA \$24

*Sautéed with roasted red and yellow peppers in a white wine sauce.*

VEAL ROLLATINI WITH PROSCUITTO, RICOTTA AND MOZZARELLA \$27

*Served in a madeira wine and mushroom sauce.*

## DOLCI

FRESH BERRIES AND CREAM \$7

Happy Mothers Day From Chef Pasquale And Chef Scott