

EASTER Dinner



APPETIZERS

ARTICHOKE HEARTS OREGANATA 19

Long-stem Roman artichoke hearts baked oreganata-style with garlic, herbs, and breadcrumbs.

BEET + BLUEBERRY SALAD 18

Roasted and marinated beets with fresh blueberries, mint, red onions, almonds, arugula, and goat cheese, finished with balsamic glaze.

PASTA

NONNA'S LASAGNA 28

Layers of pasta, meatballs, sausage, ricotta, and marinara, baked and finished with a crispy cheese béchamel.

BRAISED RABBIT PAPPARDELLE 32

Slow-cooked rabbit braised in white wine and herbs with leeks, mushrooms, and pancetta, served over pappardelle pasta.

ENTRÉES

GRILLED LAMB CHOPS 49

Five single lamb chops marinated with herbs and garlic, served with whipped potatoes and ratatouille, finished with rosemary-infused red wine sauce.

DEMKOTA HERITAGE BRISKET 38

Slow-braised brisket in red wine with fig essence, aromatic herbs and spices, served with parmesan polenta and baby carrots.

DESSERT

WARM CHOCOLATE CAKE 14

Vanilla ice cream chocolate sauce whipped cream

PLAINVIEW



4.5.2026