

BISTRO & BAR
B.B. ITALIA

MOTHER'S DAY
PRIX FIXE

65 PER PERSON

FIRST COURSE (CHOICE OF)

BAKED POTATO SOUP

chopped bacon, cheddar cheese, green onion

BB ITALIA CHOPPED SALAD

baby romaine, genoa salami, provolone, pepperoncini, red onion, mozzarella, tomatoes, cucumber, kalamata olives, roasted red pepper

SECOND COURSE (CHOICE OF)

SURF & TURF

6oz filet mignon, celery root purée, 5oz lobster tail, lobster sauce

MAHI MAHI PUTTANESCA

mahi mahi filet, spaghetti, sauce of tomatoes, olives, capers, garlic, anchovies

THIRD COURSE (CHOICE OF)

DUBAI CHOCOLATE TIRAMISU

pistachio mascarpone cream, savoiardi, toasted kataifi, roasted crushed pistachio, dark chocolate sauce

B.B. ITALIA LEMONCELLO CAKE

sponge cake layers, lemoncello syrup, lemon curd, mascarpone cheese, italian merengue, candied lemon curls

APPETIZERS

HOMEMADE FOCACCIA

EVOO 6

FOCCACCIA SERVICE

served with a tasting of the following, whipped ricotta, stracciatella di mozzarella, basil pesto, spicy aglio e olio 14

BLUE CRAB & AVOCADO STACK

remoulade sauce, calabrian chiles, cucumbers, roasted pepper, scallions, avocado, wonton chips 20

FRIED CALAMARI

pepperoncini, remoulade, pomodoro 19

MEATBALLS

pork, beef & veal meatballs, pomodoro, parmesan 15

ARANCINI

risotto, mozzarella, truffled fontina, parmesan 13

SHRIMP SCAMPI TOAST

lemon, garlic, butter, white wine, parsley 18

STEAMED MUSSELS

garlic, butter, white wine, breadcrumbs 19

LOBSTER BISQUE

lobster meat, brandy, cream 16

MR. G'S CAESAR SALAD

romaine, parmesan, caesar dressing 13

PIZZA

MARGHERITA

tomato sauce, mozzarella, tomatoes, basil 15

THE BUTCHER SHOP

tomato sauce, mozzarella, fennel sausage, meatball, bacon, peppers, onion 22

GARDEN PIZZA

tomato sauce, mozzarella, onions, mushrooms, eggplant, spinach, olives, roasted garlic 16

THE PARMA

tomato sauce, mozzarella, prosciutto di parma, arugula 18

PLATES

CHICKEN PARMIGIANA

breaded chicken, mozzarella, pomodoro, side of rigatoni 26

8oz FILET MIGNON*

truffle fries, garlic aioli 48

GRILLED SALMON*

sautéed spinach, roasted peppers, capers, green olives, sun-dried tomato pesto 34

CHICKEN PICCATA

capers, parsley, lemon butter sauce, risotto rice 26

RED WINE-BRAISED SHORT RIB

creamy parmesan polenta, roasted peppers, aromatic green oil 42

PASTA

VODKA SAUCE

rigatoni, tomato, cream, smoked bacon, vodka 23

BASIL PESTO

tagliatelle, whipped ricotta 23

FETTUCCHINE ALFREDO

fettuccine, parmesan cream sauce 17

AGLIO E OLIO

linguine, garlic, oil, chili flakes, parsley 16

SPAGHETTI & MEATBALLS

pork, beef & veal meatballs, pomodoro 24

20-LAYER LASAGNA

pork, beef & veal ragù, ricotta, mozzarella 25

GRANDMA'S RAVIOLI

pork & brisket, parmesan, cream sauce 23

SIDES

SAUTÉED SPINACH

garlic shallots, EVOO 8

TRUFFLE FRIES

truffle oil, parsley, parmesan, garlic aioli 6

BRUSSELS SPROUTS

balsamic glaze, crispy onions 8

SAUTÉED BROCCOLINI

garlic, parmesan, toasted almonds 8

DESSERT

TIRAMISU

mascarpone, savoiardi, espresso, cocoa 12

CANNOLI

sweet ricotta, chocolate chips, pistachio 12

NEW YORK STYLE CHEESECAKE

mixed berry coulis 12

VANILLA BEAN PANNA COTTA

macerated berries, brown sugar crumble 12



COCKTAILS

GOLDEN STANDARD

OPULENT ESPRESSO MARTINI 16

House-Infused Vanilla Bean Patrón Reposado Tequila,
Mr Black Coffee Liqueur, MAVEN Cold Brew

GILDED GOOSE 18

Grey Goose Vodka, Martini & Rossi Dry Vermouth
Make it Shaken & Salted, add French Fries for a Salty Twist +5

GOLD FASHIONED 16

House Blend of WhistlePig PiggyBack Rye 6 Year,
Jameson Irish Whiskey, House-Made Cabernet, Simple Syrup

GOLDEN "B" 16

Maker's Mark Bourbon, Lemon Juice, Sweetbirds Honeycomb,
Sparkling Brut, Gold Dust

COSMOBELLE 18

Absolut Citron Vodka, Cointreau,
Sweetbird Dragon Fruit & Papaya, Lime Juice,
Cranberry Juice

NEGRONI BIANCO 16

Bombay Sapphire Gin, Italicus Rosalio di Bergamotto,
Cinzano Vermouth Bianco

APEROL SPRITZ 15

Aperol, Sparkling Brut, Fever-Tree Club Soda

TORO ROSSO 16

Tito's Handmade Vodka, Aperol, Red Bull Red Edition, Mint

ITALIAN HERB GIMLET 16

The Botanist Gin, Basil, Lime Juice, Simple Syrup

LIMONCELLO MARGARITA 16

Casamigos Blanco Tequila, Luxardo Limoncello,
Agalima Organic Sour



NO PROOF REQUIRED

HEINEKEN 0.0 7

LAVENDER LEMONADE 10

Sweetbird Lavender, Lemonade and
Honeycomb Syrups, Sparkling Water

ROSE MULE 10

Sweetbird Rose Syrup, Ginger Beer,
Fresh Lime Juice, Sparkling Water

ISLAND TIME 10

Sweetbird Coconut and Peach Syrups,
Fresh Lime Juice, Red Bull Red Edition

PEACH BLOSSOM FIZZ 10

Sweetbird Jasmine Lime Iced Tea and
Peach Syrups, Sparkling Water

RED BULL 7

RED BULL SUGARFREE 7

WINE

BY THE GLASS 6 oz / 9 oz

SPARKLING, WHITES & ROSÉS

RUFFINO *Prosecco* Veneto DOC 14 / -

TELMONT "Réserve Brut" Épernay 26 / -

TERLATO *Pinot Grigio* Friuli DOC 10 / 14

SANTA MARGHERITA *Pinot Grigio* Alto Adige DOC 16 / 23

BANFI "La Pettegola" *Vermentino* Toscana IGT 13 / 18

EMMOLO *Sauvignon Blanc* California 12 / 17

CAMBRIA "Katherine's Vineyard" *Chardonnay* Santa Barbara 13 / 18

PATZ & HALL *Chardonnay* Sonoma Coast 18 / 25

MIRAVAL *Rosé* Côtes de Provence 13 / 18

REDS

SELLA ANTICA *Red Blend* Toscana Rosso IGT 12 / 17

MASI *Bonacosta* Lombardy 13 / 18

RUFFINO *Modus* Toscana IGT 18 / 25

BARONE FINI *Merlot* Trentino DOC 13 / 18

SIDURI *Pinot Noir* Anderson Valley 16 / 23

REX HILL *Pinot Noir* Willamette Valley 20 / 29

PIO CESARE *Barbera d'Alba* Piedmont DOC 15 / 22

CERTOSA DI PONTIGNANO *Chianti Classico* Tuscany DOCG 16 / 23

DAOU *Cabernet Sauvignon* Paso Robles 13 / 18



BEER

PERONI 8

MILLER LITE 7

MICHELOB ULTRA 7

DOS EQUIS LAGER 8

HEINEKEN 8

