Christmas Eve

Antipasti

CARPACCIO DI MANZO : Premium Thin Sliced Beef served with Grilled Roman Artichokes, Fresh Arugula, Shaved Parmesan, Balsamic Glaze

LOBSTER SOUP : Homemade Lobster Bisque served with Marinated Shrimp, Toasted Almonds, Lemon Infused Olive Oil

CAPRINO PANATO & TARTUFO : Breaded Goat Cheese served with Truffle Honey, Walnuts, Fresh Apple, Crunchy Parma Prosciutto

TARTARE DI TONNO : Soy Marinated Yellowfin Tuna Saku, Black Sesame, Autumn Grapes, Red Onion, Lemon Aioli, Sardinian Carasau Bread

INSALATA DI PESCE : Thin Sliced Scallops, Shrimp & Mussels Tossed in our Spring Greens with Carrots, Olives, Lemon Vinaigrette

POLPETTE AL BAROLO : Wagyu Beef and Veal Meatballs served in our Marinara Sauce infused with Barolo, Parmesan Cream

CARPACCIO DI SALMONE : Orange Marinated Smoked Salmon Served with Fresh Fennel, Capers, Homemade Yogurt Dressing

INSALATA BURRATA : Homemade Burrata Cheese, Sicilian Pistachios, Golden Cantaloupe, Parma Prosciutto

INSALATA CESARE : Fresh Romaine, Shaved Parmesan, Croutons, Grilled Shrimp, Crunchy Bacon, Caesar Dressing

Entrees

SALMONE BRULEE : Sicilian Pistachio Crusted Salmon served in a Delicate Champagne
Beurre Blanc with Lavender Blossoms

GNOCCHI CASTAGNE : Homemade Gnocchi stuffed with Asiago Cheese served with
Roasted Chestnuts, Premium Pancetta, Italian Sausage and Wild Mushrooms

RAVIOLI ARAGOSTA AL COGNAC : Homemade Lobster Ravioli served in a Light Tomato
Sauce with Fresh Scallops, Shrimp, Mussels and Crab

SOGLIOLA AL LIMONE : Potato Crusted Sole served in our Lemon Reduction with White
Wine and Sautéed Capers

PORK OSSO BUCO : Premium Pork Shank served in a Creamy Marsala Wine Sauce with
Wild and Porcini Mushrooms

FILETTO DI CARNE AL PEPE VERDE : USDA Prime Filet Mignon served in our Green
Peppercorn Sauce with 1738 Brandy

BRANZINO ALL'ACQUA PAZZA : Fresh Mediterrenean Seabass served with Three Italian
Tomato Varieties, Riviera Olives, Red Onion, Evoo, Oregano

OSSO BUCO DI VITELLA : Premium Veal Shank Slow Cooked in a Red Wine Demi-Glaze
with Caramelized Pearl Onions