

— ANTIPASTI —

Served on grilled ciabatta bread

Rossa | 12

Diced Tomatoes, Basil, Garlic, EVOO,
Fresh Mozzarella.

Salsiccia | 14

Sweet Italian Sausage, Pureed Red
Peppers, Goat Cheese.

Scampi 18

Florida Rock Shrimp, Sun-Dried Tomato
Pesto, Crispy Basil.

Il Tagliere | 28

Imported and Local Seasonal Meats,
Taleggio, Asiago Fresco, Olives, Stone
Ground Mustard, Cornichons,
Pistachios, Grilled Ciabatta.

Tronco di Formaggio | 24

Imported Italian and Local Cheeses, Local
Jams, Honeycomb, Hot Sgabei.

Polpette al Sugo | 15

Beef, Veal, and Pork Meatballs, Pomodoro Sauce,
Fontina, Parmigiano, Grilled Ciabatta..

Polenta ai Funghi | 18

Fungi Meadows Mushrooms, Creamy Polenta,
Taleggio, Truffle Oil, Chives.

Tentacolo Di Polpo | 25

Grilled Octopus, Warm Red Bliss Potato Salad,
Arugula, Goat Cheese Cream.

Fritto Misto | 18

Fried Calamari, Shrimp, Onions, Fennel,
Lemon, Marinara, Basil Aioli.

— SOUP
SALADS —

Lobster Bisque | 14

Lobster Bits, Basil Oil.

Zuppa Pasta Fagioli | 11

Cannellini Beans, Tomatoes, Mezze Maniche Pasta,
Vegetable Su~ritto, Rosemary, Parmigiano.

Caesar | 11

Romaine, Caesar Dressing, Garlic Croutons,
Parmigiano.

Beet Salad | 15

Roasted Beets, Goat Cheese, Pistachios,
Basil Pesto, Fried Sage, Goat Cheese Cream.

Mozzarella Caprese | 15

Heirloom Tomatoes, Fresh Mozzarella, Red Onion,
Cabernet Balsamic Vinegar, Unfiltered EVOO, Basil.

Insalata Mista | 11

Field Greens, Tomatoes, Feta, Candied Pecans,
Granny Smith Apple, Balsamic Vinaigrette.

We politely decline splits and modifications.

NYE
Features
PASTA

Nero | 28

Squid Ink Spaghetti, Sun-Dried Tomatoes, Lobster,
Shrimp, Crab, Lobster Cream Sauce.

Tagliatelle al Convivio | 22

Sweet Red Pepper Tagliatelle, Chicken, Calabrian Peppers,
Red Pepper Cream Sauce, Chives, Parmigiano.

Gigli di Zucca | 23

Pumpkin-Infused Gigli, Sage, Prosciutto,
Roasted Butternut Squash, Parmigiano, Cream Sauce.

Gnocchi al Pesto | 24

House Made Gnocchi, Fresh Basil Pesto,
Blistered Cherry Tomatoes, Stracchino Cheese,
Toasted Pine Nuts.

Bolognese | 22

Tagliatelle, Parmigiano, Beef-Pork-Veal Ragù.

Rigatoni Funghi Salsiccia | 22

Rigatoni, Mushrooms, Goat Cheese, Sweet Italian
Sausage, Pancetta, Cream, Parmigiano.

Spatzle Tirolesi | 24

Spinach Spatzle Pasta, Speck Ham, Cream, Black
Pepper, Grana Padano.

Puttanesca | 21

Tonnarelli, Spicy Marinara, Onion, Garlic, Capers,
Kalamata Olives, Parmigiano. Add Anchovies - \$2

Short Rib Ravioli | 28

Handmade Pasta stuffed with Braised Fischer
Farms Short Ribs, Goat Cheese, Ricotta and
Caramelized Onion. Served with Mushrooms,
Swiss Chard, Parmigiano and Truffle-Short Rib
Reduction.

ENTRÉES

Veal Marsala | 34

Thinly Sliced Veal Scallopine, Fregola Pasta,
Spinach, Cipollinis, Mushroom Marsala Pan
Sauce.

Salmon | 32

Organic Salmon, Artichokes, Swiss Chard,
Kalamata Olives, Cannellini Beans, Sun-Dried
Tomatoes.

Filetto | 50

8oz Peppercorn-Crusted Filet Mignon, Garlic &
Rosemary Potatoes, Sautéed Spinach.

Chicken alla Pizzaiola | 25

Pounded Chicken Breast, Fontina, Tomatoes, Capers,
White Wine, Roasted Asparagus, Creamy Polenta.

Chilean Sea Bass | 60

Yukon Gold Potato Puree, Braised Cabbage,
Carrots, Lemon-Fennel Butter.

Ossobuco alla Milanese | 60

Braised Milk-Fed Veal Shank, Saffron Risotto, Roasted
Sweet Peppers, Rosemary-Orange Gremolata.

DESSERT

White Chocolate & Cranberry Bread Pudding | 14

Vanilla Gelato, Pistachios, White Chocolate Sauce.

PIZZA

Elena | 16

Sweet Red Pepper Sauce, Mozzarella, Chicken,
Goat Cheese, Arugula, Shaved Parmigiano.

Carne | 16

Sweet Italian Sausage, Pepperoni, 'Nduja, Tomato
Sauce, Mozzarella, Caramelized Onions.

Margherita | 14

Pomodoro Sauce, Fresh Mozzarella, Basil.

Contadina | 18

Truffle Oil, Garlic Mozzarella, Mushroom,
Caramelized Shallots, Taleggio, Portabello
Mushrooms, Shaved Parmigiano.

Prosciutto Arugula | 17

Tomato Sauce, Mozzarella, Prosciutto, Arugula,
Shaved Parmigiano.

Ortaggio | 19

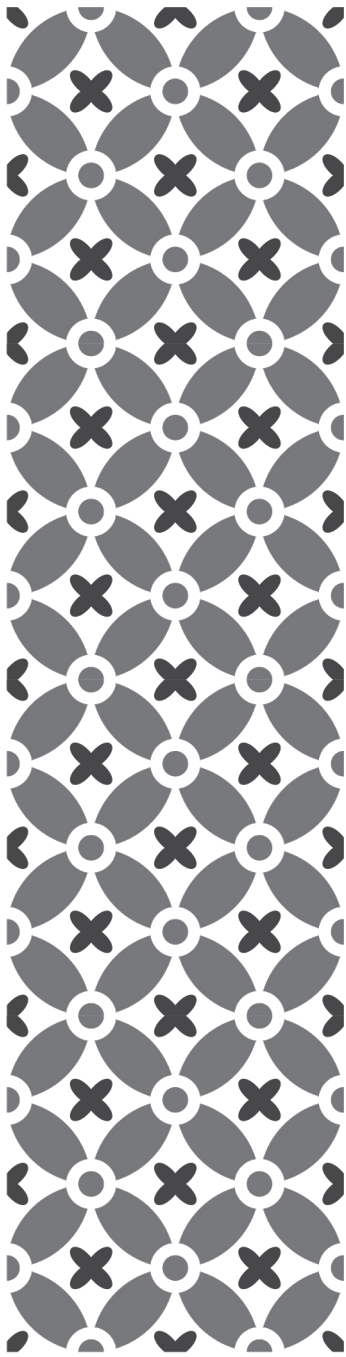
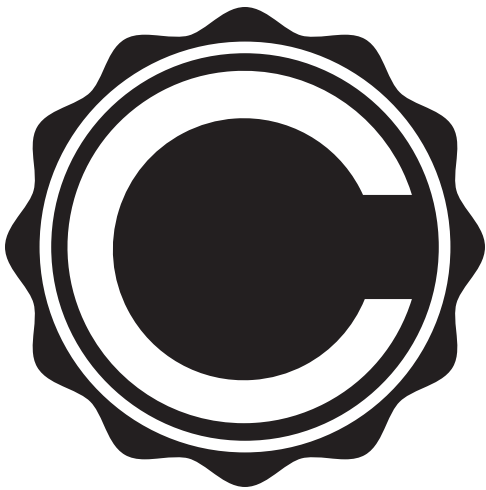
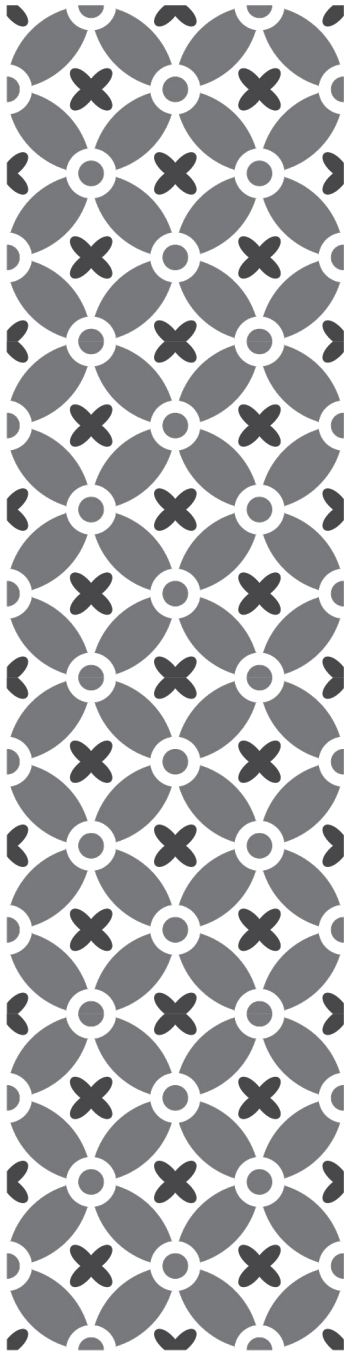
Brussels Sprouts, Butternut Squash, Fungi Meadows
Mushrooms, Spinach, Cipollinis, Goat Cheese, Parmigiano.

Short Rib & Gorgonzola | 21

Braised Fischer Farms Short Rib, Gorgonzola Dolce,
Spinach, Cipollinis, Calabrian Peppers, Parmigiano.

Polpetta | 17

Meatballs, Basil Pesto, Roasted Peppers, Stracchino,
Parmigiano.





NUOVO ANNO INIZIO FRESCO
NUOVE OPPORTUNITÀ BACIAMICI A
MEZZANOTTE NUOVI SENTIMENTI STESSI
SOGNI ABBI FEDE
DIVERTITI SOGNA IN GRANDE
PUOI FARLO IMPARA NUOVE COSE LEGGI PIÙ
CREDI IN TE LA VITA È BELLA DIMENTICARE
MAI NON LO MEGLIO DEVE ANCORA VENIRE
Happy New Year!

From all of us at Convivio

