

General Manager
Eileen Vaughn

il piatto

Executive Chef
Lina Nicolai

NEW YEAR'S EVE MENU

Select one dish per course \$79.95

Antipasti

ARANCINI

Fried Risotto Balls Stuffed w/ Mozzarella, Served with a Tomato-Cream Sauce (V)

POLPETTE

Beef Meatballs, Tomato Sauce

COTCHINO CON LENTICCHIE

Pork Sausage, Lentils

PERA IN CAMICIA

Poached Pear, Radicchio, Toasted Walnuts, Goat Cheese, Balsamic Dressing (V,GF) \$14.95

Pastas

MALTIGLIATI DE FUNGHI

Flat Pasta, Truffle-Infused Ricotta, Assorted Mushroom Sauce (V)

BORSETTE CON CARNE

Purse-Shaped Ravioli, Beef, Veal, Prosciutto, Ricotta. Tomato Sauce

GNOCCHI CON GORGONZOLA

Ricotta Dumpling, Gorgonzola Cream Sauce (V)

RIGATONI BOLOGNESE

Beef Ragu

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Entrees

BRANZINO AL CARTOCCIO

Branzino with Zucchini, Onion, Clams, Mussels, Cherry
Tomato, White Wine (GF)

POLLO MILANESE

Breaded Chicken Breast w/ Arugula Salad and Parmesan

MELANZANE PARMIGIANO

San Marzano Tomato Sauce (V)

COSTOLETTE D'AGNELLO

Pan Seared Lamb Chops with Basil Chimichurri, Polenta, and
Seasonal Vegetables

Desserts

TIRAMISU

Espresso-Soaked Savoirdi Cookies with Mascarpone Cream

LIMONCELLO PANNA COTTA

Limoncello-Infused, Egg-Free Custard

ITALIAN CHEESECAKE

Italian Cheese Blend and Amaretto Cookies

AFFOGATO

Espresso, Gelaato