



MENÙ DELLA VIGILIA DI NATALE

CHOICE OF APPETIZER

Insalata di Burrata

Grilled Peaches • Baby arugula • Prosciutto • burrata mozzarella • White balsamic vinaigrette

Zuppa di Granchio

Blue crab bisque • Lump crab • Cognac • Chives

Porchetta e Rucola

Pork belly porchetta • Fried arugula • Roasted parsnip puree • Calabrian oil

Ravioli ai Tartufo

Wild mushroom truffle ravioli • Fried sage • Brown butter • Shaved parmesan

Tiradito di Tonno

Thin sliced ahi tuna • Ponzu • Extra virgin olive oil • Homemade mayonnaise

CHOICE OF ENTRÉE

Filetto di Maiale

Pancetta crusted pork tenderloin • Sage • Champagne butter

Involtino di Pollo e Prosciutto

Chicken breast roulade • Fontina cheese • Prosciutto wrapped asparagus • White wine demi

Stracotto di Costolette

Roasted beef short ribs • Buttered mushroom cream sauce

Aragosta Grigliata

Grilled lobster • Herb champagne butter • Grilled lemon

Filletto di Manzo Ai Porcini

Pan seared 8oz filet mignon • Porcini & Herb Compound butter • Red wine reduction

Corvina alla Mediterranea

Pan seared corvina • Black olives • Cherry tomatoes • Olive oil • White wine sauce

DOLCI

Torta Di Mascarpone E Limoncello

Sicilian lemon • Sponge cake • Italian mascarpone

Semifreddo Al Cioccolato

Chocolate custard • Raspberry compote • Wild berries

Tortino Alle Mele Calde

Warm apple tart • Caramel • Vanilla bean ice cream

Menu is one price \$80 per guest of a three course meal
Beverages and taxes are not included For your convenience, 20% gratuity will be added to all parties

