

New Year's Eve Menu 2017
4 course meal, \$60 per person, not including tax & gratuity
(ask about our gluten free & vegetarian options)

Antipasti

Fig and goat cheese tart with pistachios and balsamic

Baked Oysters with parmesan, leeks and crispy pancetta

Antipasto with cured meats, imported cheeses and marinated vegetables

Pan seared Lamb Lollipops over creamy polenta drizzled with pesto

Insalata, select one

Artisan Mix

With candied pecans, sliced pears, dried cherries, gorgonzola and a balsamic glaze

Baby Arugula

with shaved parmesan and Lemon EVOO

Primi, select one

Braised Boneless Beef Short Ribs

Served with fresh sautéed green beans and garlic mashed potatoes

Aragosta

Lobster tossed with peas and tomatoes in a saffron cream sauce with pappardelle

Pan Seared Branzino

with capers in a lemon butter sauce over asparagus or angel hair

Tuscan Veal Chop

with over truffle mushroom risotto and baby spinach

Sacchetti

Purse shaped pasta sautéed with pears in a gorgonzola cream sauce

Linguine Nero

Shrimp and scallops with roasted tomatoes and basil tossed with squid ink linguine in a garlic and EVOO sauce

Dolci, select one

Salted caramel Chocolate Tart

Limoncello Cheesecake

Berry Strudel

with vanilla bean ice cream

Reservations required, our regular menu will not be available, no discounts, coupons or vouchers can be used, and each reservation will be booked in 2 hour increments.