

New Years Eve, 2021

4 Courses for \$65 per person not including tax & gratuity, ask about our gluten free & vegetarian options

Antipasti, select 1

Mushroom & Caramelized Onion Tart
With gruyere and fresh thyme

Lamb lollipops
Over creamy polenta with a pesto drizzle

Baked Oysters
With parmesan, leeks and bacon with a hint of spice

Gamberi
Shrimp sauteed with heirloom cherry tomatoes, fresh basil over a corn souffle

Insalata, select 1

Artican
Baby lettuce, goat cheese, dried cranberries and candied pecans with a pear balsamic

Caesar
Chopped romaine with fresh parmesan, our homemade dressing and croutons , anchovies upon request

Primi, select 1

Lobster Tail
Over lobster risotto

Stuffed Veal Chop
With prosciutto and fontina over garlic mashed potatoes with green beans

Fettuccine Nero
Squid ink fettuccine with shrimp and scallops with a rose cream sauce

Wild Boar Ragu
Over pappardelle

Sacchetti
A cheese filled purse shaped pasta with pears in a gorgonzola cream sauce

Pistachio crusted Halibut
Over spaghetti with roasted heirloom cherry tomatoes, an basil tossed with garlic and EVOO

Dolci, select 1

Cheesecake with a fresh berry compote

Limoncello Cake

Pistachio & Cherry Cannoli with dark chocolate

Affogato