

Holiday Dinner \$45

Primi

choice of:

Insalata Firenze

romaine, Bermuda onion, mushrooms, tomato with vinaigrette

Insalata Caesar

fresh romaine tossed with our homemade Caesar dressing, homemade garlic and parmesan croutons, and shaved reggiano parmesan

Principale

choice of:

Lasagna Firenze

Layered with ricotta cheese, beef, chicken, sausage, fresh tomato, mushroom, parmesan and placed upon our marinara sauce & topped with béchamel sauce

Salmone alla Griglia

Fresh salmon filet grilled and served with pasta and fresh vegetables

Pollo alla Parmigiana

Chicken breast lightly breaded and sautéed then topped with mozzarella and light marinara, and baked

Dolce

Homemade Tiramisu

or

Blood Orange Sorbet

Holiday Dinner \$55

Primi

choice of :

Insalata Firenze

romaine, Bermuda onion, mushrooms, tomato with vinaigrette

Insalata Caesar

fresh romaine tossed with our homemade Caesar dressing, homemade garlic and parmesan croutons, and shaved reggiano parmesan

Or

Pasta e Fagioli

traditional Italian soup with white cannellini beans, carrots, onion and pasta

Principale

choice of:

Lasagna Firenze

Layered with ricotta cheese, beef, chicken, sausage, fresh tomato, mushroom, parmesan and placed upon our marinara sauce & topped with bechamel sauce

Salmone alla Griglia

Fresh salmon filet grilled and served with pasta and fresh vegetable

Vitello Piccata

Veal scaloppini with white wine, lemon butter, and capers

Pollo Fiorentina

Chicken Breast sauteed with garlic, olive oil, shallots, brandy, and a touch of cream, topped with sauteed spinach and mozzarella cheese, then baked

Dolce

Homemade Tiramisu

or

Tartufo

Holiday Menu \$65

Antipasti

Calamari Fritti

*Lightly fried and served with piquant marinara sauce
and*

Mozzarella Caprese

Fresh mozzarella di Bufala, tomato, basil and extra virgin olive oil

Primi

Insalata dell' Orto

*spring mix and arugula with pine nuts, fresh tomatoes, gorgonzola cheese, sliced apples,
mushrooms, and our homemade garlic and parmesan cheese croutons tossed
in a cranberry vinaigrette
or*

Pasta e Fagioli

traditional Italian soup with white cannellini beans, carrots, onion and pasta

Principale

choice of:

Seabass Oreganato

*Seabass sautéed in garlic, olive oil and white wine topped with bread crumbs and
oregano then baked to finish served over our homemade garlic mashed potatoes*

Filet Mignon al Casino

classic filet mignon grilled to taste, served with garlic mashed potatoes and vegetables

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and fresh vegetables

Vitello Osso Bucco

Veal Shank served over Saffron Risotto and Vegetables sautéed in white wine

Dolce

Homemade Tiramisu

or

Chocolate Lava Cake