

Happy New Year 2016

Primi

Mozzarella Caprese

fresh mozzarella di bufala, heirloom tomatoes, basil, and extra virgin olive oil

Calamari alla Firenze

calamari lightly fried served with piquant marinara sauce

Zuppa di Mussels

Mussels sauteed in white wine and garlic with diced tomatoes

Butternut Squash Soup

fresh butternut squash pureed with just a touch of cream

Principale

Vitello Chop alla Griglia

14 oz bone in veal chop grilled and finished with a creamy gorgonzola sauce. Served with garlic mash potatoes and fresh asparagus.

Cioppino Bianco

scallops, shrimp, calamari, mussels and clams sautéed with a white wine Brodetto sauce, and served over linguine

Lasagna di Mare

layered with ricotta cheese, seabass, shrimp, scallops and calamari topped with aurora sauce

Surf and Turf

filet mignon brushed with olive oil and herbs grilled, accompanied by a lobster tail lightly brushed with butter and broiled

Pollo di Alba

chicken breast stuffed with cream cheese, prosciutto and porcini mushrooms, then dipped in egg and flour and sauteed in white wine and garlic. Served with pasta and seasonal vegetables

Risotto Tri Fungi

wild mushrooms, sauteed with olive oil, shallots, white wine and parmigiano served over risotto topped with truffle oil and shaved parmigiano

Dolce

Tiramisu

Chocolate Lava Cake

Limoncello

Cookies & cream gelato

\$65.00 per person.