



Happy New Year 2017

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

Ahi Tuna Carpaccio

thinly sliced tuna with arugula, capers and shaved parmesan cheese

Butternut Squash Soup

fresh butternut squash pureed with just a touch of cream

Principale

Halibut al Griglia

*grilled halibut with purple mashed potatoes, asparagus spears
and finished with sautéed leeks*

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 sautéed in white wine and garlic.
Served with pasta and seasonal vegetables*

Risotto tri Fungi

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

Dolce

Tiramisu

Chocolate Lava Cake

Tartufo

Caramel & Sea Salt Gelato

\$75 per person