



Happy New Year

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

Shrimp Bisque

a classic-onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato

Insalata dell'Orto

spring mix, arugula, pine nuts, Roma tomato, gorgonzola cheese, sliced apple, mushroom and garlic parmesan cheese croutons tossed with cranberry vinaigrette

Principale

Halibut Marechiaro

fresh halibut sautéed with diced tomato, artichoke hearts, roasted garlic, and asparagus in a light marinara sauce. Served over spaghetti

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

Osso Bucco

Veal shank slowly braised in a white wine sauce with vegetables & served on saffron risotto

Vitello Chop Saltimbocca

Veal chop grilled and topped with prosciutto and sage and served with garlic mashed potatoes & vegetables

Mellanzane Rollatini

Thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh Italian herbs, and bread crumbs topped with tomato sauce and mozzarella

Dolce

Tiramisu

Chocolate Lava Cake

Limone di Sorrento

Espresso Crème Brule

\$100 per person