



NEW YEARS EVE 2025
THREE COURSE PRICE FIXED DINNER
FEATURING OUR FRESH BAKED FOCACCIA BREAD BASKET

BAKED CLAMS

FRIED CALAMARI

tomato sauce, roasted red pepper aioli

NONNA’S MEATBALL

Parmigiano, tomato ragu
garlic crostini

PENNE ALLA VODKA

penne, vodka tomato cream sauce

BUTTERNUT SQUASH SOUP

CHILLED SEAFOOD SALAD

marinated octopus, shrimp, calamari salad

MARINATED BEET

Baby arugula, whipped herb chevre goats cheese,
pistachio- citrus vinaigrette

CANTALOUPE, PROSCIUTTO AND LOCAL BURRATA

CAESARS SALAD

romaine, house baked croutons,
parmesan, Luigi’s caesar dressing

ENTREES
Choice Of:

HOUSE MADE RICOTTA RAVIOLI	ricotta parmigiano filling, fresh plum tomato sauce	58
PACCHERI ALLA NORMA	large rigatoni, slow roasted eggplant, tomato, basil, fresh mozzarella	58
FETTUCCINE SHORT RIB BOLOGNESE	house made fettuccine, short rib ragu, whipped ricotta	60
MELANZANE AL FORNO	wood fired eggplant, fresh mozzarella, tomato sauce	58
CHICKEN CAMPAGNA	panko crusted breast of chicken, fresh mozzarella, spinach, shallot champagne sauce	62
CHICKEN ALLA PARMIGIANA	spaghetti <i>alla vodka style</i> “add’l \$6	62
JUMBO LUMP CRAB CRUSTED SALMON	lobster champagne beurre blanc sauce, vegetable risotto	71
LOBSTER PAPPARDELLE	wide pasta ribbons made in house, fresh ½ lobster tail, shrimp, baby spinach, artichoke hearts, sun dried tomatoes, roast garlic olive oil.	71
LOBSTER AND SHRIMP RISOTTO	lobster, shrimp, vegetable risotto	71
GRILLED BRANZINO	mediterranean sea bass brushed with fresh herbs and olive oil served with crushed potatoes	71
SURF AND TURF	braised short rib, natural au jus, jumbo scallop risotto	81
VEAL CHOP SALTIMBOCCA	thinly pounded breaded milk fed veal chop layered with fresh mozzarella, prosciutto di parma. lemon-white wine-sage sauce	79
CHATEUBRIAND FOR TWO	sliced 16 oz certified pat lafrieda angus beef, port wine reduction, mashed potatoes, grilled asparagus	per person. 70
CHARGRILLED LAMB CHOPS	honey glazed sweet potatoes, parmesan dusted brussels sprouts,	74

DESSERTS
Choice Of:

STRAWBERRY BANANA NAPOLEON

WARM CHOCOLATE LAVA CAKE
vanilla ice cream

NEW YORK STYLE CHEESE CAKE
caramel sauce

TIRAMISU

espresso soaked lady fingers, mascarpone cream

WARM APPLE CRUSTADA
vanilla ice cream