Christmas MENU

STARTERS

CAPRESE
sliced fresh mozzarella, tomatoes, & fresh basil

INVOLTINI DI MELANZANE
eggplant rollatini stuffed with ricotta, finished in the brick oven

BAKED CLAMS
oven baked tender clams topped with crisp golden breadcrumbs

PASTA

SACCHETTI ALLA BOSCAIOLA
homemade money bags in mushroom & prosciutto cream sauce

ENTREES

CHICKEN SCARPARIELLO
lightly breaded chicken sautéed in white wine sauce with mushrooms, & hot & sweet peppers

SOLE OREGANATA
filet of sole oven baked with white wine sauce, topped with breadcrumbs & served with jumbo shrimp & sautéed spinach

DESSERT

TIRAMISU
layers of soft mascarpone & coffee dipped savoiardi biscuits, dusted with cocoa

DRINKS

SELECTION OF WINE, BEER, & SODA