



STARTERS

PLEASE PICK ONE:

Burrata with sliced organic heirloom tomatoes, avocado, prosciutto

Tuna tartare with pears, avocado, pine-nuts and sesame oil

Wagyu beef carpaccio topped with frisee salad, crumble gorgonzola, walnuts

Traditional Caesar salad served in a parmesan cheese basket

Short ribs Ravioli, butter blanc sauce, black truffles

MAIN COURSES

PLEASE PICK ONE:

Linguine with fresh lobster and clams
in a light spicy fresh tomato sauce

Grilled Australian lamb chops, with salmoriglio sauce
and pistachio crumbs over soft polenta

Braised Veal shank Ossobuco served with saffron risotto

Sautee' Chilean sea bass with cherry tomato, capers, black olive
in white wine sauce over veggie caponata

DESSERTS

PLEASE PICK ONE:

Home made Tiramisu'

Home-made fruit tarte with vanilla ice cream

Chocolate Napoleon

Ingredients are subject to change
depending on availability

Please.....NO Substitutions, Thanks!

Happy New-Year!

3 COURSE DINNER \$ 99.00

