



CHRISTMAS

Menu

3-COURSE PRIX-FIXE STYLE

Appetizer + Main Course + Dessert & Coffee

APPETIZER

Choice of One

CALAMARI FRITTI

Deep-fried Calamari, served with marinara sauce and pepperoncini.

EGGPLANT ROLLATINI

Sliced and fried eggplant, stuffed with ricotta, spinach and prosciutto, served over vodka sauce and parmesan cheese.

INSALATA INVERNO

Mix Greens, endives, pomegranate, glazed pecans, dried cranberries, stilton cheese, maple lemon vinaigrette.

PENNE VODKA

Light creamy sauce made of vodka reduction, tomatoes and cream.

LOBSTER RAVIOLI

Lobster stuffed ravioli, white mushroom, truffle butter sauce.

RIGATONI BOLOGNESE

Homemade veal meat ragù with cream.

Please let your server know regarding any allergies and/or food restrictions
20% Gratuity will be included on the check





MAIN COURSE

Choice of one from any category

OPTION 1 | Choice of One | \$59

POLLO MARTINI

Parmesan crust chicken breast, sweet Italian sausage, peppadew peppers, capers, mashed potatoes, lemon white wine sauce.

FILET SOLE MEUNIERE

Calamari, zucchini, black olives, cherry tomatoes, mashed potatoes, citrus herb butter.

POLLO PARMIGIANA

Breaded and pan-fried chicken cutlet, linguine pasta with vodka sauce and parmesan cheese.

PORK MILANESE

French cut thinly pounded and breaded Pork Chop, arugula, cherry tomatoes, onions and mozzarella cubes, honey-balsamic dressing.

OPTION 2 | Choice of One | \$69

VEAL ALESSANDRO

Pan-fried veal, fried eggplant, prosciutto, spinach, mozzarella, mashed potatoes, marsala brown sauce.

SHRIMP GRANCHIO

Baked Jumbo Shrimp layered with crabmeat, sautéed spinach, garlic lemon white wine sauce.

BRANZINO CHAMPAGNE

Branzino, Bay Scallops, fennel, oranges, Champagne-Grand Marnier sauce, mashed potatoes.

OPTION 3 | Choice of One | \$79

RIBEYE GORGONZOLA

Grilled Ribeye, string beans, roasted potatoes, crispy onions, au jus and gorgonzola.

CHILEAN SEA BASS

Pan-seared Sea Bass, Shrimp, Clams Mussels, mashed potatoes, Marechiara sauce.

VEAL OSSOBUCCO

Braised Veal Shank, vegetable ragù, gnocchi Alfredo with green peas.

DESSERT

Choice of One



TIRAMISU

Mascarpone, lady fingers soaked in espresso, topped with cocoa powder, cinnamon and chocolate chips.

TARTUFO

Vanilla and Chocolate ice cream, cherry, almonds, covered by a chocolate shell.

CANNOLI

Fried pastry dough, filled with sweet ricotta cream and chocolate chips.

ITALIAN CHEESECAKE

Baked Cheesecake made of ricotta cheese.

