Christmas Celebration Dinner Menu

ENTERTAINMENT BY NYC TENOR SALVATORE CHIARELLI

TUESDAY, DECEMBER 19TH

PROSECCO WELCOME TOAST

ANTIPASTO

prosciutto & italian bread
potato leek soup
bruschetta
portobello caps stuffed with mozzarella & spinach

SECOND COURSE

HOMEMADE CANNELLONI
stuffed with ground veal, ricotta, mozzarella, and parmigiano topped with marinara and parmigiano

ORECCHIETTE
cherry tomatoes, green peas and fresh mozzarella in a light pesto white wine sauce

THIRD COURSE

please select one

BRAISED VEAL SHORT RIBS
slow roasted in a pinot noir reduction
sautéed spinach and mashed potatoes

RED SNAPPER
pan-seared filet of snapper in a barolo white wine sauce with vegetable risotto

FOURTH COURSE

please select one dessert & cordial drink

ITALIAN BABA
homemade | rum soaked sponge cake

ITALIAN CREAM PUFF
homemade | filled with a vanilla custard

ITALIAN CHRISTMAS STRUFFOLI
homemade | fried dough balls covered in honey

ESPRESSO, AMERICAN COFFEE OR TEA

HOUSE CORDIAL
limoncello, amaro or sambuca

BAR CILENTO