

FELICE ANNO NUOVO

2023

ANTIPASTI

INVOLTINI DI MELANZANE

Fresh Mozzarella, Wrapped with Grilled Eggplant, Roasted Tomato Marmalade, Mint Basil Oil, Arugula aged Balsamic Reduction EVOO

POLENTA CON RAGU DI FUNGHI

Polenta, Wild Mushrooms & Ragu

POLIPO

Grilled Octopus, Cipollini, Roasted Peppers, Potato & Olives

MELANZANE E POMODORO -VVG

INSALATA O ZUPPA

ZUPPA DI GIORNO

Soup of the Day

INSALATA

Radicchio Green Leaf Romaine, Fennel, Cherry Tomatoes, Cucumber & Radishes

INSALATA BALSAMIC VINAIGRETTE -VVG

PIATTO PRINCIPALE

IPPOGLOSSO LIVORNESE

Halibut Fresh Herbs, Piquant, Tomato, Olives & Grilled Artichoke Italian Couscous

CAPELANTE

U-10 Maine Diver Sea Scallops, Pan Seared, Black Winter Truffle Risotto & Roasted Pepper Puree

POLLO PARM

Bell-Evans Air Line Chicken Breaded in Parmigiano Fresh Mozzarella Basil spaghetti pasta

SPAGHETTI CON ARAGOSTA

African Lobster Tail, Spaghetti Pasta, Tomato Bisque & Fresh Basil

*FILETTO DI MANZO AI FUNGHI

Filet Mignon, Seasoned, Char-Grilled. Served with Natural Juices and Wild Mushrooms

BRASATO DI MANZO

Braised Bone-in Short Rib, Amarone Wine Reduction, Cipollini onions & Saffron Risotto

SCOTTADITO DI AGNELLO

Grilled Lamb Chops, Wild Mushroom, Risotto, Rosemary Fig Balsamic Demi Glacé

V.VG RISOTTO -VVG

Roasted Carrots, Zucchini Chanterelle, Mushroom, spinach, basil & Pepper Purée

~Cooked to order~

*Consuming raw or undercooked beef can increase your risk of food borne illness if you have certain conditions

*Suggested Wine Package Separate