

New Year's Eve Dinner

12.31.24

\$95 Per Person

Primi Antipasti, Choice of:

Insalata di Mesclun

Mesclun green with walnut, cherry tomato, dried raisins and toast, white balsamic dressing

Zuppa di Zucca

Butternut Squash soup

Secondi Antipasti, Choice of:

Burrata

Wrap with hot coppa, luxando maraschino cherry

Grilled Octopus

Octopus with roasted cherry tomatoes over parsnips purée

Primi Piatti, Choice of:

Linguine all' Aragosta

Lobster linguine with olive oil, garlic, white wine, chili flakes, basil, and touch of pomodoro

Tagliatelle al Ragù Toscano

House-made flat ribbon pasta tossed in a Tuscan beef ragu with parmigiano

Gemelli la Contadina

House-made Gemelli pasta twisted together with a vegetarian Ragu finished with a touch of parmigiano

Scallops

Pan-seared scallops over riso bosco, lemon butter, and white wine sauce

Secondi Piatti, Choice of:

Filetto All' Aceto Balsamico

Hand-carved Filet Mignon cooked in a balsamic reduction Sauce

Pollo Erbe

Grilled chicken breast with thyme, rosemary and garlic rub, served over sautéed long stemmed artichokes and lemon capers butter sauce

Filetto Al Mirtillo

Hand-carved Filet Mignon cooked in a blueberry reduction Sauce

Costolette Brasate

Braised short ribs in red wine sauce over mashed potatoes

Dolci, Choice of:

Tiramisu

Lady fingers soaked in espresso, layered with whipped mascarpone and dusted with cocoa powder

Panna Cotta

Vanilla bean custard drizzled with a vincotto sauce