

Happy New Year

Let's start the New Year with a complimentary Bellini on us...

Insalate e Antipasti

First Course, Choose one of the following

Insalata di Rucola con Formaggio di Capra, Pera Caramellata e Noci

Arugula with warm goat cheese, walnuts and a poached pear in a lemon olive oil dressing

Mozzarella di Buffalo con Pomodori Arrostiti e Sughetto al Pesto

This season's version Buffalo mozzarella alla Caprese, with roasted sweet tomatoes and pesto sauce

Tortino D'Astice con Broccoletti e Olive Neri Grevegiane

Lobster cake with baby broccoli and black olives

Mozzarella Affumicata con Prosciutto e Salsa di Fichi Sechi

Smoked Scarmoza mozzarella with prosciutto San Daniele, over a fig puree

Pasta Fresca e Risotti

Fresh home-made pasta and risotto, choose one of the following

Gnocchi Tricolore Fatti a Mano con Ragu di Coda di Bue

Three colored hand-made gnocchi with ox-tail Ragu

Risotto ai Funghi Porcini con Pecorino Toscano al Vino Bianco

Arborio rice risotto with porcini mushrooms and pecorino Toscano in a chardonnay sauce

Tagliatelle colorite con Baccala and Gamberoni al Salsa di Marjoram

Hand-made Tomato and Mint Tagliatelle served with baccala, Jumbo Shrimp and Marjoram Sauce

Cannelloni di Granchio e Ricotta Fresca con Salsa di Besciamella

Home-made Cannelloni, stuffed with crab meat and fresh ricotta cheese topped with besciamella sauce

20% gratuity will be added to parties of 6 or more.

[Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.]

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Secondi Piatti

Main Course, choose one of the following

Filetto di Dentice al Forno con Finocchi e Patate Trifolate e Olive Neri al Vino Bianco

Fresh filet of Red Snapper baked in the oven and served with diced potatoes and fennel sautéed in a white wine sauce

Lombatina di Vitello alla Griglia con Cipolle Caramellate e Pure di Patate

Veal chop grilled to perfection served with caramelized Vidalia onions over mash potatoes with a port wine sauce

Filetto di Bue con Salsa al Brunello Fagioli Valdarnesi e Mandorle Croccanti

Filet Mignon grilled with fresh herbs and served over Valdarnesi beans, finished with Brunello wine sauce and garnished with fresh rosemary and sliced crispy almonds.

Bronzino alla Griglia con Asparagi Saltati e Pesto di Nocchi e Arancia

Whole Grilled Mediterranean Sea-Bass finished in lemon white wine citronette, accompanied with sautéed asparagus, walnut orange pesto pure.

Our selection of home-made desserts, Gelati and Sorbet will be introduced to you by your server

Four Course New Year Eve Dinner for \$79.95 per person

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