



~WISHES YOU A MERRY CHRISTMAS EVE ~

DECEMBER 24, 2024

STARTER

GNOCCHI TARTUFATI (VG)

PILLOWS OF POTATO GNOCCHI STUFFED WITH TRUFFLE
TOSSED IN A BROWN BUTTER AND SAGE SAUCE

INSALATA

INSALATA DI NATALE (GF, V, VG)

FRISÉE, ENDIVE, PEARS, ROASTED WALNUTS, GORGONZOLA
MAPLE VINAIGRETTE

SECONDI

CHOICE OF:

PAN SEARED CHILEAN SEABASS (GF)

POMEGRANATE BEURRE BLANC

RACK OF LAMB DIJONNAISE

SUCCULENT LAMB COATED WITH DIJON MUSTARD & BREAD CRUMBS, ROSEMARY GRAVY SERVED MEDIUM
RARE

FILETTO AI FUNGHI (GF)

GRILLED FILET MIGNON SERVED MEDIUM RARE, MOREL MUSHROOM & BRANDY CREAM SAUCE

CANNELLONI ALLA SORRENTINA (VG)

STUFFED WITH SPINACH AND RICOTTA, BAKED WITH MARINARA AND BÉCHAMEL

RISOTTO AI LANGOSTINO E GAMBERI (GF, V, VG)

SAFFRON RISOTTO, SPICY TOMATO BROTH

GIARDINO VERDURA RAVIOLI (GF, V, VG)

GARDEN VEGETABLE RAVIOLI, SPICY MARINARA ALL' ARRABBIATA STYLE

DOLCE

PISTACHIO AND CHOCOLATE CHIP CANNOLI (VG)

CRISPY PASTRY SHELL FILLED WITH LUSCIOUS RICOTTA CREAM

4 COURSES ~ \$89. PER PERSON

~KIDS MENU AVAILABLE~