



~WISHES YOU A MERRY CHRISTMAS EVE ~

DECEMBER 24, 2025

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)

FRISEE, ENDIVE, RED PEARS, ROASTED WALNUTS, GORGONZOLA,
MAPLE VINAIGRETTE

SECONDI

CHOICE OF:

PAN SEARED CHILEAN SEABASS (GF)

POMEGRANATE BEURRE BLANC

BRAISED LAMB SHANK (GF)

SLOWLY BRAISED LAMB SHANK IN A RED WINE AND ROOT VEGETABLE GLAZE,
WHITE SPAGNA BEAN RAGU

FILETTO AI FUNGHI (GF)

GRILLED FILET MIGNON SERVED MEDIUM RARE, PORCINI MUSHROOM & BARBERA GLAZE
OPTIONAL ADD ON: 5 OZ LOBSTER TAIL \$34.

MAINE LOBSTER RAVIOLI

HOMEMADE WITH RICOTTA CHEESE, BRANDY CREAM SAUCE

RISOTTO AI CARCIOFI E BURRATA (GF, V, VG)

GRILLED ARTICHOKE AND BURRATA

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 ~ \$95. PER PERSON

~KIDS MENU AVAILABLE~