

NEW YEARS EVE 2025

\$70 per person

LIMONCELLO



ANTIPASTI

Choice of:

FRITTURA DI PARANZA

Flash fried calamari + shrimp + white fish + octopus + San Marzano tomato sauce

POLPETTE SORRENTINO

Homemade Nonna traditional meatballs + pomodoro sauce + Mediterranean olives + whipped ricotta

COZZE E VONGOLE

Fresh mussels and clams + garlic + vermentino white wine + fresh parsley + garlic crostini

ARANCINI

Fontina + porcini + beef ragu + parmigiano reggiano fondue

INSALATA

Choice of:

LIMONCELLO

Baby spinach + avocado + orange + shaved parmigiano reggiano + balsamic vinaigrette

STRAWBERRY AND BEET

Whipped lemon ricotta + smoked hot honey + balsamic pearls + spiced candied walnuts + pickled mustard seeds

LOBSTER BISQUE

Cream French + salmon caviar

MAIN

Choice of:

PAPPARDELLE

Meatballs + Italian sausage + diced short rib + rich tomato sauce

LASAGNE

Classic meat lasagne

POLLO SALTIMBOCA ALLA ROMANA

Organic chicken breast + prosciutto + sage + Mozzarella cheese + white wine sauce + mashed potatoes

MEZZELUNE DI ARAGOSTA

Half moon lobster ravioli + asparagus + baby heirloom tomato + saffron cream sauce

SALMONE IN CROSTA

Herb brad crumbs crusted + mashed potatoes + charred broccolini

SALSICCIA E FRIARELLI

Rigatoni + Italian sausage + broccolini leafs + garlic + oven roasted Tomato + pinot grigio wine

16 OZ BONELESS RIB EYE

21 days dried aged grilled rib eye + served with garlic confit mashed potatoes + broccolini + porcini mushroom creamy sauce

18 hour braised boneless short rib + roasted tomato parmigiano reggiano + risotto

GIOPPINO

Mussels + clams + calamari + octopus + shrimp + prawns + fish + tomato + herbs + olives + broth

OSSOBUCO DI MAIALE

Pork ossobuco + parmigiano reggiano risotto

DESSERT

Choice of:

CLASSIC
TIRAMISU

PISTACHIO
CANNOLI