

Christmas Eve Menu



Antipasti - Appetizers *(Please select one)*

Caprese fior di latte ~ Fresh mozzarella, sliced tomatoes, basil

Gamberetti Saltati~ Sautéed shrimp, andouille sausage, Tuscan beans in a white wine sauce

Cozze Fradiavolo ~ Sauteed mussels in a light spicy tomato sauce

Insalata di Mare ~ Seafood salad in a lemon herbs dressing

Stracciatella di Bufala ~ Bufala mozzarella cream served over a bed of arugula, cherry tomatoes, sliced avocado with a drizzle of balsamic glaze

Frittura di Baccala' ~ Dried cod Lightly flowered, fried and served with lemon dressing

Clams Casino ~ Stuffed with roasted peppers, bacon and onions and white wine lemon sauce

Pasta *(Please select one)*

Rigatoni alla Sorrentina ~ Tomato sauce, fresh chopped mozzarella cheese

Rigatoni con Salsiccia ~ Sausage, broccoli di rabe, pine nuts and shaved dry ricotta cheese

Spaghetti all`Aragosta ~ Half lobster, clams, chopped zucchini in a lite garlic white wine sauce

Lasagna ~ Classic meat lasagna with a touch of besciamella

Paccheri con Baccala' ~ Large rigatoni shape pasta tossed with black olives, white wine and Baccala' finished with toasted bread crumbs

Spaghetti ai Frutti del Mare ~ Seafood, Salmon and Cod served in a light tomato sauce

Main Course *(Please select one)*

Baccala' all'acqua Pazza ~ Dried Cod Boiled, finish with Peperoncino and black olives sautéed

Padellata alla Cioppino~ A mix of seafood and fishes, Italian couscous Cioppino style in a light tomato sauce

Filetto di Salmone ~ Sautéed filet of salmon in a fresh orange reduction sauce

Chicken Savoy ~ Half chicken on the bone slow cooked in the oven finished vinegar balsamic

Branzino in Guazzetto ~ Boneless butterfly Branzino sautéed in a light cherry tomato sauce, capers and black olives

Grigliata Mista ~ Whole Calamari, Salmon, Cod and Jumbo Shrimp all grilled to perfection served with lemon wedge

Bistecca di Maiale~ Double cut Pork Chop grilled to perfection

Dessert
Your choice of Tiramisu', Panna Cotta or Gelato

Espresso and Cappuccino

\$58.95, per person plus Tax and Gratuity

