



NEW YEAR'S EVE

PRIX FIXE MENU

Three courses. \$75 per person.

Here's to a Happy and Healthy 2025
Cent' Anni !

APPETIZERS *choose one*

Pasta e Fagioli Soup

Lobster Cream with Armagnac, Crème Fraîche and Chives

Burrata with Butternut Squash, Poached Pears, Baby Arugula , Hot Pepper Honey

Meatballs with Ricotta Cheese and Toasted Garlic Bread

Crispy Arancini Stuffed with Fresh Mozzarella

Winter Citrus Salad with Mixed Greens, Shaved Fennel, Almonds, Pomegranate Vinaigrette

Main Course *choose one*

Allan Brothers New York Strip Steak

Scalloped Potatoes, Brussel Sprouts, Pearl Onions, Truffle Butter

Baked Crab Crusted Atlantic Cod

with Sautéed Spinach, and a Lemon- Caper Champagne Butter Sauce

Roasted All Natural Chicken

Mashed Potatoes, Green Beans, Carrots and Cranberry Chutney

Roasted Faroe Island Salmon

Lentils, Butternut Squash, Apple "Slaw", Pomegranate - Citrus Reduction

Housemade Potato Gnocchi

Tomato Vodka Sauce, Whipped Ricotta

Ziti Alla Genovese

Housemade Ziti with Braised Beef Short Rib and Onion Ragù

Veal Chop Milanese Saltimbocca

Crispy Veal Chop, Prosciutto , Sage, Yukon Gold Potatoes, Baby Arugula, Shaved Sharp Italian Table Cheese (Plus \$8)

Shrimp and Calamari Fra Diavolo

With Squid Ink Gemelli

Something Extra For The Table?

Really Big Shrimp Cocktail \$5 Each

Fried Point Judith Calamari \$18

Banana Peppers, Garlic Aioli, Marinara Sauce

Chickpea Fries \$12

Garlic Mayo and Hot Pepper Ketchup

Fig Pizza \$18

Roasted Garlic, Prosciutto, Mozzartela, Arugula, Truffle and Parmesan

DESSERTS

Warm Brownie Sundae

Vanilla Ice Cream, Chocolate Sauce and Whipped Cream

Coconut Aborio Rice Pudding

With Blood Orange and Grand Marnier Sauce

Key Lime Pie

Raspberry Sorbet

Warm Apple-Cranberry Crisp

Vanilla Ice Cream and Caramel Sauce

Vanilla Cheesecake

Cherries and Whipped Cream

Assorted Cookies

Bubbles

Roederer Estate Brut, Anderson Valley

93 Points WS 375ml \$35

Domaine Carneros Brut Rose

Napa, Ca \$71

Laurent-Perrier Brut Grand Siecle

Champagne, France \$200

Iron Horse Wedding Cuvée

Russian River, Ca \$79

Woodbury Brewing Champils

Pilsner Brewed with White Wine Grapes \$10

Drinks \$14

Kir Royale

Crème de Cassis, Sparkeling Wine

Poinsettia Paloma

Dos Hombres Tequila, Pomegranate, Grapefruit, Lime, Club soda

The Yule Mule

Vodka, Cranberry, Ginger Beer, Lime

The Italian 75

Limoncello, Gin, Prosecco

Espress Ya Self

Rumchata, Espresso Vodka, Coffee Liquor