

MENÙ DI CAPODANNO 2023

BUONASERA AND WELCOME TO OUR HIDDEN GEM. PLEASE PULL UP A CHAIR AND LET US TAKE YOU TO A LITTLE ITALIAN EATERY SITUATED IN THE VALLEY. HERE YOU WILL FIND HOME MADE DISHES CREATED WITH PASSION. ENJOY YOUR EVENING.

CIN CIN! WELCOME BUBBLY

ANTIPASTI

choose one to share

DI MARE

- A selection of hot and cold seafood: Fried calamari, lobster stuffed mushrooms, grilled shrimp,

FORMAGGIO E SALAME

- A selection of meats, cheese and accompaniments.

DELLA TERRA

- Fried Provolone, roasted garlic bulb, pesto topped goat cheese, bruschetta, fig crostini, apricot mustarda,

ZUPPA E INSALATA

CASTAGNA VELLUTATA

- creamy roasted chestnut soup

CAESAR

- House made dressing, fresh parmigiana cheese, pancetta, croutons

12

DOLCE PERA

- Grilled pears, roasted beets, spicy pecans, charred tomatoes, Gorgonzola cheese, arugula tossed with a blood orange dressing

14

SECONDI

MELANZANA ALLA PARMIGIANA

- Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. served with our house made gnocchi tossed in a vodka blush cream sauce.

25

RAVIOLI AI FUNGHI TARTUFULI

- house made ravioli filled with wild mushroom and black truffle then tossed in a creamy mushroom reduction sauce

PIATTO ITALIANO

- One-half order of veal or chicken Parmesan, one half order of lasagne, and fettuccine Alfredo.

FRUTTI DI MARE ROSA

- Shrimp, sea scallops, mussels and clams in a creamy rose reduction sauce with house-made fettuccine.

ARAGOSTA E GRANCHIO

- Maritime lobster meat tossed with crab, fresh spinach and roasted red peppers in a creamy Alfredo sauce over home made fettuccine.

CARR DI AGNELLO

- Fresh grilled Marinade lamb cut from the rack and topped with a cherry Au jus. Served with parsnip puree and fresh vegetables

COLETTE

- A tasty 12oz veal bone-in veal chop, pan fried topped with smoked pancetta cream sauce, dusted crispy fried onions fresh vegetables and mascarpone mashed potatoes

VALENTINO DI MANZO

- AAA beef tenderloin wrapped in prosciutto, grilled and topped with crema di funghi and grilled shrimp. Served with mascarpone mashed potatoes and fresh vegetables

ADD A 6 OZ MARITIME LOBSTER TAIL \$19

PESCE AL LIMONE

- Fresh halibut oven baked topped with a lemon crab cream sauce. served with fresh vegetables and risotto Milinese

CHOOSE FROM OUR SELECTION OF HOMEMADE DESSERTS AND GELATO

SALUTE LIMONCELLO

\$95 PER PERSON PLUS TAX AND GRATUITYS