

BUON ANNO



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 as you sip and taste and welcome in 2022. Buon Appetito

CIN CIN! WELCOME BUBBLE AND PARTY FAVOUR

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

ROASTED CHESTNUT CREMA SOUP

CAESAR

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

DOLCE PERA

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

SECONDI

ARAGOSTA E GRANCHIO

Lobster and crab in a garlic Alfredo sauce with spinach and roasted red peppers on house-made fettuccine

MELANZANA ALLA PARMIGIANA

Layers of breaded eggplant, tomato sauce, mozzarella cheese and our homemade pesto. Served with homemade pasta or potato and fresh vegetables

RAVIOLI AI FUNGHI TARTUFULI

Wild mushroom and black truffle filled ravioli in a creamy mushroom reduction sauce

SPAGHETTI NERO

Fresh made in-house squid ink pasta tossed with a garlic wine sauce with lemon, chilies jumbo shrimp, squid, mussels, clams and scallops

PASTA DI NETTUNO

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

PIATTO ITALIANO

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

COLETTE MILANESE

One of the most famous dishes of traditional Italian cuisine. A tasty 12oz veal bone-in veal chop, butterflied then breaded and pan fried topped with an arugula salad and served on a bed of house made spaghetti pomodoro

VALENTINO DI MANZO

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

TROTA IRIDEA ANNERITA

Rainbow trout fillet, blackened, topped with shrimp, mandarin oranges in a spicy cream sauce. Served with fresh vegetables and Mascarpone mashed potatoes

Choose from our selection of homemade Desserts and gelato

Salute Limoncello

\$95 PER PERSON PLUS TAX AND GRATUITYS
