

Capodanno 2026

Cin Cin! Welcome bubbly

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 homemade dishes created with passion for over 70 years. We're honored to share this New Year's Eve with you. Enjoy your evening.

Antipasti

DI MARE choose one to share

- A selection of hot and cold seafood:

FORMAGGIO E SALAME

- A selection of meats, cheese and accompaniments.

DELLA TERRA

- A selection of vegetarian appetizers

Zuppa e Insalata

CHOOSE ONE:

CAESAR SALAD

- House-made dressing, fresh Parmesan cheese, house-made croutons

INSALATA DI PERA

- Bosc pears, arugula, Gorgonzola cheese, spicy pecans, cranberry pear dressing, balsamic drizzle

ZUPPA DI FUNGHI

- A rich creamy blend of wild mushrooms with a whisper of truffles, topped with a light Parmesan foam and crispy sage

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CHOICE OF ONE OF THE FOLLOWING:

PIATTO ITALIANO

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

CANNELLONI A FUNGI PORTABELLA

- House rolled portabella stuffed cannelloni, oven baked and topped in a Truffle mushroom-cream reduction sauce. With table side fresh truffles.

CARR DI AGNELLO

- Fresh Grilled Rack of Lamb, rosemary & Dijon crusted, , cauliflower puree fresh vegetables, cherry Cassis sauce. Veal jus, mint germalta

MAFALDINE AL ARAGOSTA

- Ribbon malfaldine folded through a velvety sherry mushroom tarragon cream, topped with maritime lobster

BISTECCA ALLA FUNGHI

- Grilled beef tenderloin fillet topped with a crema di funghi pancetta sauce and grilled shrimp served with mascarpone mashed potatoes and vegetables

MEZZALUNA A FORMA DI CUORE

- Mezzaluna filled with slow braised Beef cheeks, caramelized onions, mascarpone, Gorgonzola crema, herb gremolata, chives

HALIBUT SCOTTATO

- Seared Atlantic halibut with a crab tarragon cream sauce. Served with risotto

Milanese, broccolini braised fennel, cipollini onions

CHOOSE FROM OUR SELECTION OF HOMEMADE DESSERTS AND GELATO

SALUTE LIMONCELLO

\$120 PER PERSON PLUS TAX AND GRATUITY

2026