



Happy New Year 2019!

"The Meatball"

House-blend 10-ounce meatball parmesan al forno, served with house-made marinara, basil pesto, and parmesan cream sauce

The Board

Two cured meats and two fine cheeses selected by our chef, accompanied by imported olives, fig preserves and grilled baguette

Smoked Salmon Corn Chowder

Smoked salmon, tender Yukon potatoes, fresh dill

***Ribeye Pizzaiola**

Hand-cut 14 ounce ribeye, topped with a sauté of sweet peppers, pickled vegetables, crushed red pepper and house-made marinara sauce with garlic parmesan baked potato

Chicken Marsala

Pan-roasted airline chicken breast, finished with a rich marsala wine demi glace, sauté of wild mushrooms, garlic and petite vegetables, accompanied by crisp butter seared gnocchi

***Roman Lamb Osso Buco**

Tender braised lamb volcano shank, rich lamb demi glace, served with grilled polenta and wilted greens with anchovy and red wine vinegar

Classic Caesar Salad

Chopped romaine, heirloom tomatoes, parmesan cheese, croutons, lemon-anchovy vinaigrette

Eggplant Rollatini

Crisp fried eggplant slices, filled with spinach and mascarpone, finished with a house-made marinara and parmesan cheese sauce

Crab Portobello Gremolata

Jumbo lump crab stuffed Portobello mushroom, topped with a blend of cheeses and gremolata breadcrumbs, baked to a golden brown

Seafood alla Puttanesca

A pungent affair of olive, roasted red pepper, anchovy and garlic in our house-made marinara sauce, mixed with shrimp, crab, clams, and mussels, tossed with bucatini pasta, accompanied by grilled baguette

***Salmon di Cedro**

Atlantic salmon, basil pesto rub, grilled, oven-roasted, served on a cedar plank, finished with pickled red onion, roasted tomatoes and fried capers, accompanied by parmesan risotto and chef's garden fresh vegetable

Pumpkin Ravioli

Pumpkin and mascarpone filled ravioli, tossed in brown butter and fresh sage, finished with a shaved Italian cheese blend and amaretto cookie crumble, grilled jumbo asparagus

Chocolate-dipped cannoli with fresh berries
Warm berry crostata a la mode
Flourless chocolate torte

\$54 per person (not including gratuity and sales tax)

***Gluten Free**

