



Our Annual Christmas Eve Feast of the Seven Fishes Menu

Starting at 4pm

FIRST COURSE

Seafood Salad

calamari, rock shrimp, crab, lemon, basil

SECOND COURSE

Baked Clams Oreganato

THIRD COURSE

Spinach Stuffed Shrimp, Prince Edward Mussels, Lobster Risotto

FOURTH COURSE

Pistachio Nut Crusted Bay Scallops

limoncello drizzle

DESSERT

Christmas Honey Fritters (Struffoli)

\$70/person or order a la carte. Non Seafood menu also available.

ASK YOUR SERVER ABOUT MAKING RESERVATIONS

PRIVATE WINE DINNER

with Sommelier, Sandra Zotti



First Course

GARGANELLI, ROCK SHRIMP, PANCETTA,
BLOOD ORANGE & CALABRIAN CHILI

STEFANO MASSONE GAVI VIGNETO MASERA 2016

Second Course

TUBETTI, ROASTED BUTTERNUT SQUASH,
SAGE, HAZELNUT GREMOLTA

TERENZUOLA VERMENTINO VIGNE BASSE 2016

Third Course

MANICOTTI WITH SAUCE OF 100 TOMATOES

MOCALI MORELLINO DI SCANSANO 2015

Fourth Course

CHESTNUT GNOCCHI, HUDSON VALLEY
DUCK SAUSAGE, CHERRY MARSALA

MACARICO ROSSO DEL VULCANO 2013

Dessert

CHOCOLATE & NUTELLA RAVIOLI

ISOTTA MANZONI PROSECCO

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