



Christmas Eve Menu 2017

LET'S START

Frittura di Mare - 16

Baccalà Croquette, Calamari, Smelts

Sauté di Cozze e Vongole - 15

Sautéed Mussels and Clams

Quinoa Salad - 12

Butternut Squash, Cauliflower, Pumpkin Seeds, Spinach, Sun-Dried Tomatoes

Antipasto for Two - 26

Bocconcini, Parmigiano Reggiano, Sharp Provolone, Prosciutto, Salame, Eggplant, Imported Olives, Grilled Artichokes, Mushrooms

Grilled Artichoke Salad - 12

Endive, Baby Arugula, Radicchio, Shaved Parmigiano

LET'S GO ON

Gramignia alla Bolognese - 20

Prime Sirloin and Short Rib, Parmigiano

Tagliolini al Polipo - 22

Octopus Ragu over Tagliolini Pasta

Seafood Risotto - 22

Baby Shrimp, Blue Bay Mussels, Calamari, Garlic, Tomatoes, Peruvian Scallop

Eggplant Napoleon - 18

Grilled Polenta

Braised Short Ribs - 24

Escarole, Roasted Garlic

Veal Tenderloin - 24

Pan-Roasted, Wrapped in Prosciutto, Wild Mushrooms, Natural Veal Jus

SIDES

Marble Potatoes - 9

Pan-Roasted, Parsley

Roasted Butternut Squash - 9

EVOO, Thyme

Broccoli Rabe - 9

EVOO, Garlic, Chilies

Meatballs - 9

Pecorino Toscano