



*We invite you to join us for a
fabulous five course dinner featuring
the outstanding food & wines from
Italy!*

Aperitivo

ARANCINI

Fried golden brown and stuffed with saffron risotto, cheese,
meats & peas

Primo

CLAM TOASTS WITH PANCETTA

Shellfish and pork are a power duo. The salty-sweet pancetta
soffritto is the backbone of this clam toast

Insalata

INSALATA DI RADICCHIO

Grilled radicchio with roasted pine nuts and balsamic
reduction

Secondi

*FILETTO M BUE

Grilled filet mignon with potato rounds and brunello
porcini sauce

Dolce

CHOCOLATE SOUFFLE

Chocolate cake souffle filled with rich, creamy
chocolate, topped with hazelnut gelato and fresh
berries

Each dish will be paired with
a glass of wine

Credit card number is needed to secure reservation:

Cancellation policy is in effect

Cancel on or before December 26th = no charge

Cancel on December 27th, 28th, 29th = \$40 per person charge

Cancel on 30th or 31st = full \$80 per person charge

Disclaimer: Menu & Price is subject to change based on market
availability of some products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

HAPPY
New
Year
2021