

HAPPY NEW YEAR

STARTERS

Shrimp Cocktail 16

Chilled Jumbo Shrimp served with cocktail sauce

Antipasto Misto 18

An array of charcuterie, Parma prosciutto, sweet sopressata, aged capicola and Auricchio provolone cheese

Eggplant Rollatini 14

Lightly fried thinly sliced eggplant rolled with a veal and pea risotto, baked with mozzarella and tomato coulis

Fritto Misto 21

Shrimp, Scallops and Calamari dusted with Rice Flour, Pan Fried and Served with hot Peppers and Sriracha Sauce

Lobster Bisque 15

Velvety soup topped with butter poached Maine lobster meat and crème fraiche

Seasonal Salad 11

Organic baby greens, poached pears, pomegranate and goat cheese tossed in a fig must vinaigrette

ENTRÉES

Butternut Squash Risotto 28

Butternut squash, sausage, dried cranberry and creamy mascarpone

Chicken Napoleon 30

Organic chicken breast towered with fried eggplant and smoked scamorza cheese served with angle hair carbonara

Paccheri al Forno 32

Porcini and chanterelle Stuffed oversized pasta baked in a parmesan fondue and topped with black winter truffle butter

Pappardelle Lobster Alfredo 42

Wide ribbon pasta tossed with Maine lobster tail meat in a rich Alfredo sauce

Oven Roasted Halibut 38

West coast wild catch, potato galette, asparagus, carrot-caraway fondue

*Salmone al Pistachio 32

Black pearl salmon topped with pistachio crust, Swiss chard sformato, sweet purple potato cream

Veal Valdostana 38

Grass fed "Québécois" veal cutlet rolled with prosciutto and crusted in herbed panko, sautéed spinach and potato gratin

*Del Monaco Surf and Turf 54

16oz Cab rib eye steak paired with crab stuffed shrimp and served with creamed potatoes and wild mushroom ragu for a true "mare e monti" experience

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies.