

“BUON NATALE”

THURSDAY, DECEMBER 25, 2008

Presented by Executive Chef Danny Woodbridge

ANTIPASTI

Choice of:

JOEY CHRISTMAS GNOCCHI

Delicate Potato Pasta flavored with Spinach and Sun Dried Tomato with Marinara and Pesto

ITALIAN ANTIPASTO

Assorted Marinated Vegetables, Italian Cured Meats and Artisan Cheeses

SHRIMP COCKTAIL

Four chilled Jumbo Prawns with Lemon and Cocktail Sauce

INSALATA e ZUPPA

Choice of:

MIXED FIELD GREENS AND ROASTED PISTACHIO SALAD

*Fresh Greens with Roasted Pistachios, Olives and Mushrooms
ladled with a Creamy Italian Dressing*

HEIRLOOM TOMATO AND MOZZARELLA BURRATA

*The ripest organic Heirloom Tomatoes with rich creamy Mozzarella Burrata Cheese finished with
Extra Virgin Olive Oil and Aged Balsamic Vinegar*

ROASTED BUTTERNUT SOUP

Cream of Butternut Squash with Duck Confit Ravioli

SPECIALITA' DELLA CASA

Choice of:

PASTA

LOBSTER AND SHRIMP

*Maine Lobster and Rock Shrimp tossed in wide Fettuccine served with Sautéed Scallions,
Asparagus and Fresh Roma Tomatoes in Lemon Cream Sauce*

SUN DRIED TOMATO RAVIOLI

*Delicate Pillows of Fresh Pasta stuffed with Sun Dried Tomatoes and Feta Cheese served with
Fresh Tomato simmered in Chianti and Basil*

PESCE

ALMOND CRUSTED HALIBUT

*Fresh Halibut fillet incrusted in Slivered Almonds and served over Creamy Risotto and Candied Fig with a
Lemon Chardonnay Sauce*

PAN SEARED JUMBO PRAWNS AND SCALLOPS

*Two pan seared Blue Hawaiian Prawns and Two George Banks Scallops with
Boursin Risotto and Citrus Butter*

POLLO

FIRE ROASTED CHICKEN

*Half Chicken rubbed with Thyme and Garlic then roasted in our Oak Fired Oven Served with
Chive Mashed Potatoes and Sherry Cream*

CARNE

GRILLED VEAL RIBEYE

*Tender Veal Chop served with Horseradish Mash Potatoes and Brussels Sprout Petals with a
White Truffle Demi Glace*

PROSCIUTTO WRAPPED FILET MIGNON

*Grilled Filet Mignon and Prosciutto de Parma served with
Roasted Garlic Potato Rosti and Balsamic Demi Glace*

DOLCE

CHRISTMAS DESSERT TRIO

Mini Cannoli, Fig Bread Pudding with Makers Mark Anglaise and Fresh Berries

Fifty-Five Dollars

Children Ages 6-12 Fifteen Dollars