

Christmas Eve

MENU

5 COURSE MENU $135/PP

THURSDAY, DECEMBER 24TH, 3-10PM

Menu

Aperitif

Bruschetta pomodoro

Antipasti : choose one

Antipasto di Mare:
Carpaccio di tonno
or
Antipasto di Terra:
Burratina & beets

Blood Orange Sorbet

Entrée: choose one

Spaghetti Scoglio 7 pesci
Featuring a mix of 7 fresh shellfish and seafood: mussels, clams, calamari, scallop, baccala, shrimp, octopus.
or
Baccalà & Scarola
Fried cod fillet served on a bed of braised escarole
or
Gnocchi Pistacchio
house-made potato gnocchi in a creamy gorgonzola sauce, topped with stracciatella
or
Lobster Ravioli with NZ Langostino **add'l $25**
House-made lobster-stuffed ravioli, cream blush sauce

Dessert

Pistacchio Tiramisù

Coffee or Tea

$135 per person, sorry no sharing, price doesn't include beverages, tax or gratuity.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 3% convenience fee will be added to all credit card transactions.