

Holiday MENU

ANTIPASTI

HONEYCRISP SALAD

Mixed Greens / Honeycrisp Apple / Dried Cranberry / Toasted Walnut /
Shaved Fennel / Red Onion / Sweet Apple Cider Vinaigrette

SECONDI

LASAGNA

Beef, Veal & Pork / Mozzarella / Tomato Sauce / House Made Pasta /
Garlic Toast

PESTO GNOCCHI

Basil & Pine Nut Pesto / Cherry Tomato / Baby Spinach /
Bocconcini Cheese / Pine Nut Gremolata / Potato Gnocchi

PROSCIUTTO & FIG PIZZA BIANCO

Lerida Figs / Prosciutto / Truffle / Balsamic Glaze / Burrata Cheese /
Arugula / House Made Thin Crust

DRUNKEN CHICKEN PARMESAN

Breaded & Chicken Scallopini / Vodka Tomato Cream Rosé /
Mozzarella / House Made Linguine

DOLCE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

White Chocolate / Raspberry / Cream Cheese / Graham Cracker Crust

CHOCOLATE PEPPERMINT CAKE

Dark Chocolate Mousse / Flourless Torte / Peppermint / Milk
Chocolate Sauce

MENU #1

\$45 – Dessert Not Included

\$52 – Dessert Included

Tax & Gratuity Included

Holiday MENU

ANTIPASTI

ZUPPA TOSCANA

Cauliflower / Potato / Kale / Cannellini Beans / Chili Oil / Cream

HONEYCRISP SALAD

Mixed Greens / Honeycrisp Apple / Dried Cranberry / Toasted Walnut /
Shaved Fennel / Red Onion / Sweet Apple Cider Vinaigrette

SECONDI

MISO & MIXED MUSHROOM RISOTTO

Arborio Rice / Mixed Oyster Mushroom / Green Onion / Green Pea /
White Wine / Miso / Cracked Pepper / Sunflower & Pumpkin Seed

PROSCIUTTO & FIG PIZZA BIANCO

Lerida Figs / Prosciutto / Truffle / Balsamic Glaze / Burrata Cheese
/ Arugula / House Made Thin Crust

SUNDRIED TOMATO & PISTACHIO CHICKEN

Chicken Breast / Sundried Tomato & Pistachio Cream Sauce / Fresh
Basil / Herb & Garlic Roasted Potato / Harvest Vegetables

FRUTTI DI MARE LINGUINE

Black Tiger Shrimp / Bay Scallop / Mussels / Baby Spinach /
Fennel / White Wine / Tomato Sauce / House Made Linguine

STEAK PIZZAIOLA

Sliced Flat Iron Steak / Mushroom & Bell Pepper Tomato Demi /
Herb & Garlic Roasted Potato / Harvest Vegetables

DOLCE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

White Chocolate / Raspberry / Cream Cheese / Graham Cracker Crust

CHOCOLATE PEPPERMINT CAKE

Dark Chocolate Mousse / Flourless Torte / Peppermint / Milk
Chocolate Sauce

MENU #2

\$52 – Dessert Not Included

\$59 – Dessert Included

Tax & Gratuity Included

Holiday MENU

ANTIPASTI

ZUPPA TOSCANA

Hot Italian Sausage / Cauliflower / Potato / Kale / Cannellini Beans /
Chili Oil / Cream

HONEYCRISP SALAD

Mixed Greens/ Honeycrisp Apple /Goat Cheese/ Dried Cranberry / Toasted
Walnut / Shaved Fennel / Red Onion / Sweet Apple Cider Vinaigrette

SECONDI

SEAFOOD RISOTTO

Shrimp / Bay Scallops / Mussels / Sambuca Cream / Fennel / Green Pea
/ Lemon, Parsley & Toasted Pine Nut Gremolata

DUCK CONFIT

Braised Duck Leg / Blueberry Balsamic Glaze / Herb & Garlic
Roasted Potatoes / Harvest Vegetables

EGGPLANT ROLLATINI

Grilled Marinated Eggplant / Parmesan / Ricotta / Basil / Tomato Sauce
/ Balsamic Glaze / Herb & Garlic Roasted Potatoes / Harvest Vegetables

STEAK FRITES

Grilled 8oz Striploin Cooked Medium Rare / Cognac & Green
Peppercorn Demi / Broccolini & Mushrooms / Frites / Truffle
Aioli

DOLCE

WHITE CHOCOLATE RASPBERRY CHEESECAKE

White Chocolate / Raspberry / Cream Cheese / Graham Cracker Crust

CHOCOLATE PEPPERMINT CAKE

Dark Chocolate Mousse / Flourless Torte / Peppermint / Milk
Chocolate Sauce

MENU #3

\$65 – Dessert Not Included

\$72 – Dessert Included

Tax & Gratuity Included