



# Happy New Year

## Zuppa di lenticchie

Lentil velvety with parmigiano reggiano reduction and paisley

## ANTIPIASTI

### Calamaro Panato al forno

Fresh long Island calamari served with black olive breadcrumbs, truffle mashed potatoes, balsamic reduction

Or

### Capesante in salsa di nocciola

Sauteed sea scallops, wrapped in bacon served in hazelnuts sauce

Or

### Insalata di Barbabietole e Caprino

Arugola frissè, babyred beets goat cheese, honey toasted walnuts, balsamic dressing

## PRIMI

### Cannelloni Verdi ripieni di ragu' e besciamella

Homemade green cannelloni, stuffed with beef tomato and besciamel sauce

Or

### Fettuccine Nere in sautee di cozze

Homemade squid ink fettuccini, served with grape tomatoes, mussel, garlic and lemon zest

Or

### Risotto ai funghi porcini

Acquarello rice, served with porcini mushrooms, parmigiano reggiano cheese, shaved truffle E.V. olive Oil

## SECONDI

### Dentice al cartoccio

Baked red snapper filet in parchment paper with fresh herbs, snow peas, zucchini, mushrooms, cherry tomatoes served with side of broccoli

Or

### Fillet mignon, gorgonzola, uva e pure' di patate

Fillet mignon served with gorgonzola cheese, grape sauce, side of mashed potatoes

Or

### Petto di Pollo Ripieno

Sauteed Breaded chicken breast stuffed with italian ham and fontina cheese, arugola pesto, side of grape tomatoes and red onions

## DOLCI

Coffee or Tea served with Sfingi Siciliane and a Choice of:

Tiramisu' alla Fragola (Strawberry Tiramisu')

Cannoli di Ricotta (originali sicilian cannoli stuffed with sweet ricotta cheese)

Seating Times between 5pm & 6pm til 7:30pm • \$80 per person + tax & gratuity \*  
Seating Times between 8pm & 10pm til after Midnight • \$95 per person + tax & gratuity \*  
Wine Pairing or Open Bar option available for +\$55pp

\* 20% gratuity will be included in the check