



Happy New Year 2012

Primi

Antipasto Papale

smoked salmon wrapped around crostini bread served with prosciutto and melon

Risotto e Porcini Crema

creamy porcini mushrooms mixed with risotto

Insalata e Pera

mixed baby greens and spring mix in a cranberry vinaigrette with caramelized walnuts and gorgonzola cheese

Butternut Squash Soup

fresh butternut squash pureed with just a touch of cream

Principale

Bistecca Fiorentina

Grilled Black Angus Certified Porterhouse served with marinara mashed potatoes and fresh seasonal vegetables

Seabass Oreganato

seabass sauteed in garlic, olive oil and white wine topped with bread crumbs and oregano then baked to finish served over our homemade garlic mashed potatoes

Lasagna di Mare

layered with ricotta cheese, seabass, shrimp, scallops and calamari topped with aurora sauce

Ravioli San Silvestro

a trio of ravioli's including sausage raviolis in pesto sauce, fresh Maine lobster raviolis in marinara sauce and chicken and spinach raviolis in alfredo sauce

Bistecca e Mare

grilled Black Angus Certified Filet Mignon served with lobster tail in fradivola sauce and ravioli formaggio in alfredo sauce

Capesante del Maggiordomo

fresh grilled scallops wrapped with prosciutto served over risotto with a side of seasonal vegetables

Dolce

Tiramisu

Berry Torte

Duo di Sorbetti--blackberry cabernet sorbet paired with mango sorbet

Torta della Nonna--pastry with lemon cream, pine nuts & almonds

\$60.00 per person. Tax and gratuity not included