

# CHRISTMAS EVE MENU 2017

## Appetizers

### **SEAFOOD CHOWDER 10**

Manhattan Seafood chowder

### **BUFFALO MOZZARELLA 19**

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers, & EVO

### **BROCCOLETTI DI RAPA CON SALSICCIA 16**

Sweet or Hot Italian Sausage with Broccoli Rabe, EVO, Garlic

### **FRIED CALAMARI 16**

Fried Calamari with your choice of Sweet or Hot Tomato Sauce

### **SEAFOOD SALAD 20**

Calamari, Shrimp, Octopus, EVO/lemon dressing.

### **SHRIMP SCAMPI 20**

#### **CHEFS " 40 YEAR OLD" SIGNATURE RECIPE**

Jumbo Shrimp Scampi. Butter/garlic sauce

### **CLAMS OREGANATA 13**

### **BACCALA SALAD 18**

Salt cod salad with potatoes, roasted red pepper, celery, fennel, capers, parsley, red wine vinegar, EVO.

### **ROASTED BEET SALAD 11**

Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette.

### **CAESAR SALAD 11**

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons.  
Topped with White Anchovies

## **MAIN COURSE (Entrées)**

### **FEAST OF THE SEVEN FISHES 42**

Shrimp, Clams, Mussels, Scallops, Calamari, Salmon, and Cod in a light tomato sauce. Black Squid Ink Pasta

### **LINGUINI WITH CLAMS 20**

Fresh Chopped Clams with White or Red Sauce

### **FOUR CHEESE RAVIOLI 20**

Four Cheese Ravioli, Walnut Butter Sauce, Fresh Sage

### **SPAGHETTI PUTANESCA 20**

Anchoivies, Capers, Tomato, Olive Oil, Onions, Garlic, Gaeta Olives

### **CHILEAN SEA BASS - Chefs Signature dish featured in “Chefs Confidential” cookbook 42**

Chilean Sea Bass, Pan Roasted, served with White Wine Lemon Sauce. Porcini & Wild Mushroom Risotto with Rock Shrimp and Peas.

### **ROASTED LOBSTER TAIL with GNOCCHI - 40**

Pan Roasted Lobster Tail and Lobster Meat. Potato Gnocchi, Asparagus, Oven Dried Tomatoes and Black Truffles.

### **SOLE FRANCESE**

Sautéed Spinach, Lobster Raviolo 39

### **CHICKEN POSITANO 30**

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

### **BONELESS SHORT RIBS OF BEEF 30**

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes & Vegetable

### **HAND CUT FILET MIGNON - 42**

Prime Angus Center Cut Grilled Filet Mignon topped with Herb Truffle Butter. Red Wine Balsamic Sauce. Mashed Potatoes and Vegetable

### **BERKSHIRE CENTER CUT PORK CHOP 32**

Berkshire Center Cut Pork Chop, Hand Cut, Pan Seared, White Wine, Fennel, Shallots, Cherry Tomatoes, Capers, Parsley, Lemon Zest, Mashed Potatoes

## **Contorni (Side Dishes) 10**

Broccoli Rabe - Garlic and Oil or Steamed

Spinaci (Spinach) Garlic and Oil or Steamed

Funghi Selvatici in Padella (Wild Mushrooms) Sauteed with oil and garlic

Asparagi Alla Parmigiana (Asparagus Parmesan) or Steamed

French fried potatoes drizzled with white truffle oil. Parmigiano reggiano

**100% Gluten Free and Organic Whole Wheat pasta available**

## **EXECUTIVE CHEF**

**Zoran – Zorko Glavan**

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please advise any food allergies prior to ordering